

product specification

Item No.: item description:

1. Producer

Address:	completeorganics GmbH Kopernikusstraße 17 85609 Aschheim
E-Mail:	hi@completeorganics.de
Web:	www.completeorganics.de
Directors:	Boris Varchmin
	registered in the commercial register B of the district court Munich: HRB 231157
EU Eco-Certification:	DE-ÖKO-060

2. Product

Product name:	Bio Mediterranean Kimchi Karton EU
Name according the regulation (EU) No.1169/2011:	fermented white cabbage
Description:	fermented vegetables non pasteurized

3. Legal and certificates

The product complies with the valid requirements of the European food law.
Eco certification
IFS Progress Food certification
Vegan certification

4. Storage, shelf life, dating

Storage temperature:	<8°C
Shelf life:	350 days from production
dating:	
Instructions for use:	ready to eat

5. Packaging

Primary packaging:	330 ml glas (TO82 GP) Twist lock (TO82 RTS OE LA3 silver GP, cold vakuum) Filling weight: 0,230 kg Netto weight primary packaging: 0,230 kg Brutto weight primary packaging: 0,460 kg
Secondary packaging:	6 glasses in 1 Box = 1 TU (trading unit) Netto weight secondary packaging: 0,104 kg Netto weight secondary packaging: 2,864 kg

6. Sensory

Appearance/Shape: Appearance/Color:	2,5 x 2,5 cm white cabbage specks, carrot slices
Consistency:	firm to the bite - similar to raw vegetables
Odor:	acidic-mediterranean
Taste:	acidic (lactic acid)

7. Ingredients

Ingredient	country of origin
organic white cabbage (47%)	germany
water	
organic carrots	germany
organic olives (olives, water, salt, extra virgin olive oil)	greece
organic onions	germany
salt	croatia
organic tomatoes	turkey/sri lanka/china/poland
organic paprika	turkey/sri lanka/china/poland
organic pepper	turkey/sri lanka/china/poland
organic oregano	turkey/sri lanka/china/poland
organic bay leaf	turkey/sri lanka/china/poland
organic thyme	turkey/sri lanka/china/poland

8. Nutritional Analysis

Nutritional information	per 100g
Energy	118 kJ/ 28 kcal
Fat	0,2 g
of which saturated fatty acids	< 0,1 g
Carbohydrates	5,4 g
of which sugars	< 0,1 g
Protein	1,1 g
Salt	2,15 g

9. Microbiological Parameters

Microbiological Parameter	Limit value
Escherichia coli	100 KbE/g
Enterobacteriaceae	10.000 KbE/g
Coagulase-positive staphylococci	1000 KbE/g
Listeria monocytogenes	100 KbE/g
Salmonella	not in 25 g

10. Allergens

Allergens	Included in the product?	Possible in tracks?	Not included in the product?
Gluten			X
Crustaceans			X
Eggs			X
Fish			X
Soy			X
Peanuts			X
Milk and other milk products			X
Mustard			X
Sesame seeds			X
Nuts			X
Celery			X
Sulfur dioxide (SO ²) and sulfites			X
Lupines			X
Molluscs			X

11. Gene technology and irradiation

Does the product contain GMOs (genetically modified organism) or does any of its ingredients (incl. additives, flavors, carriers, excipients, microorganisms) contain GMOs, or was the product or its ingredients produced from GMOs?	NO
Is the delivered product subject to GMO labeling in the sense of Regulations (EC) No. 1829/2003 and 1830/2003?	NO
Has the product and/or the ingredients used been treated with ionizing radiation?	NO

12. Suitability for special diets

Diet	Suitable?
Ovo-lacto vegetarian	YES
Lacto vegetarian	YES
Ovo-vegetarian	YES
Vegan	YES
Paleo	YES
Gluten free (≤ 20 mg/kg)	YES
Very low gluten (≤ 100 mg/kg)	YES
Lactose free (≤ 0.1 g lactose per 100g or 100ml of food)	YES
Alcohol free	YES

13. Product Image



Note: Due to technical/optical changes, the end product may differ slightly from the illustration.

The information provided is based on our current experience and knowledge, which has come about as a result of careful investigation and experience. However, they do not constitute a guarantee in the legal sense, since fluctuations in all values given due to natural fluctuations in raw materials cannot be ruled out. Furthermore, improper product handling can lead to (change) in quality. This is beyond our control.

Aschheim, 29.09.2025

Place, Date

This document was created automatically and is therefore valid without a signature.

Signature, stamp