TBF internal reference	TFMCEF2400	**Date of completion**	16-10-2026
Supplier name	TBF	**Contact person**	Pierre-Louis Castelain

1. General Information

Commercial name (FR)	Cornichons fins au vinaigre
Commercial name (NL)	Augurken - fijne, op azijn
Commercial name (DE)	Feine Gurken in Essig
Commercial name (EN)	Fine gherkins in vinegar
Brand	The Farmers
Supplier item number	82401038
Intrastat code	
Country of origin (production)	Netherlands
Country of dispatch	
Declared net weight (g or ml)	2300 g
Drained net weight (g) — if applicable	1320 g
Variable weight product	☐ Yes ☒ No
Applicable VAT rate (BE)	6 %

2. Packaging & Logistics

i L1 = smallest consumer unit with barcode (Qty = 1). L2 = first grouping (case). L3 = layer. L4 = pallet.

2.1 Logistic levels

Level	Description	Qty (nb L1)	EAN / GTIN	L (cm)	W (cm)	H (cm)	Gross wt (kg)	Net wt (kg)	Tare (kg)
L1 (Unit)	Pot 2400 ml (PP)	1	5407011000480		14.0	20.1	2.550	2.300	0.250
L2 (Case)	Tray 2 x 2400 ml	2	5407011000497	28.3	14.2	20.5	5.110	4.600	0.510
L3 (Layer)									
L4 (Pallet)	Palette Euro 80x120	240		120	80	137.4	638.2	552.0	86.2

2.2 Palletisation

Units per case (PCB)	2
Cases per layer	20
Layers per pallet	6
Cases per pallet	120
Pallet type (Euro 80×120, Block 100×120, H1…)	Euro 80×120

3. Shelf Life & Storage Conditions

Shelf life after production — min / optimal / max (days)	1080 j (36 mois)
Storage temperature — min / optimal / max (°C)	Ambiante (au frais et au sec)
Shelf life after opening (days)	
Storage conditions after opening	Bien refermer et conserver au réfrigérateur (max. 7 °C).
Date marking type	☒ BBD / Best Before Date (DDM) ☐ Use By / Expiry Date (DLC)
Date location on packaging	☐ Lid ☐ Base ☐ Side ☐ Packaging ☐ Label ☒ Neck/Collar

4. Organoleptic Characteristics & Use

Product profile (e.g.: reduced pH, pasteurised, commercially sterile, modified atmosphere…)	pH réduit, conditionné, fermé et pasteurisé. Commercialement stérile.
Appearance & colour	Cornichons vert foncé en saumure claire
Taste	Aigre
Odour	Typique
Texture	Ferme
Size / dimensions (if applicable)	
Number of pieces + weight per piece (if applicable)	
Culinary uses / preparation tips	
Consumer instructions / recommended serving	

5. Standards & Quality Controls

5.1 Physico-chemical characteristics at delivery

Parameter	Minimum	Typical	Maximum	Control method
pH	2.70		3.30	
Brix / Aw	5.5		8.5	
Acidity (%)	2.50		3.50	
Salt / NaCl (%)	2.50		3.50	
Moisture (%)				
Other (specify)				

5.2 Microbiological characteristics at delivery

Microorganism	Typical value	Max / Min	Reference method	Accredited method?
Total plate count		< 1000 cfu/g		☐ Yes ☐ No
Yeasts		< 10 cfu/g		☐ Yes ☐ No
Moulds		< 10 cfu/g		☐ Yes ☐ No
Listeria monocytogenes		Absent in 25 g		☐ Yes ☐ No

6. Product Composition

Ingredient / additive (E…)	Sub-ingredients (if compound)	Origin (country)	% in recipe	% in finished product	GMO?	Remarks
Cornichon		IND	57.4			
Liquide de couverture			42.6			
Eau		NLD				
Vinaigre naturel		NLD, BEL				
Sel		NLD, IND				
Conservateur : disulfite de potassium [E224] (SULFITE)		IND				

Ingredient list — FR (label declaration)	Cornichons, eau, vinaigre d'alcool, sel, conservateur : disulfite de potassium.
Ingredient list — NL	Augurken, water, natuurazijn, zout, conserveermiddel: kaliumdisulfiet.
Ingredient list — DE	Essiggurken, Wasser, Branntweinessig, Salz, Konservierungsstoff: Kaliumdisulfit.
Ingredient list — EN	Gherkins, water, spirit vinegar, salt, preservative: potassium metabisulphite.

7. Allergens (14 mandatory EU allergens — Reg. 1169/2011)

A ticked box means YES

Allergen	Does not contain	Contains	May contain — Cross-contamination		
			Same production line	Same site / facilities	Please specify
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	☒	☐	☐	☐	
Crustaceans	☒	☐	☐	☐	
Eggs	☒	☐	☐	☐	
Fish	☒	☐	☐	☐	
Peanuts	☒	☐	☐	☐	
Soybeans	☒	☐	☐	☐	
Milk (including lactose)	☒	☐	☐	☐	
Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia)	☒	☐	☐	☐	
Celery	☒	☐	☐	☐	
Mustard	☒	☐	☐	☐	
Sesame seeds	☒	☐	☐	☐	
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l expressed as SO_2)	☐	☒	☐	☐	
Lupin	☒	☐	☐	☐	
Molluscs	☒	☐	☐	☐	
Other — please specify	☐	☐	☐	☐	

Max gluten (if present) — mg/kg	
Max sulphites SO_2 (if present) — mg/kg	100

8. Nutritional Information

Calculation basis	☐ Per 100 g / ml total product ☒ Per 100 g / ml drained product
Number of servings per consumer selling unit	
Serving size (g or ml)	

Nutrient	Unit	Per 100 g/ml	Per serving (optional)	Source ☐ Analysis ☒ Calculation
Energy	kJ	96		
Energy	kcal	23		
Total fat	g	0.1		
of which saturated fatty acids	g	0		
of which monounsaturated fatty acids	g			
of which polyunsaturated fatty acids	g			
of which omega-3	g			
Carbohydrates	g	2.5		
of which sugars	g	0		
Dietary fibre	g	0.8		
Protein	g	0.3		
Salt	g	3		
Sodium	g			
Vitamin … (if claim)				
Other mineral … (if claim)				

9. Regulatory Statements

Statement	Applicable?	Exact wording / details
Packaged under protective atmosphere	☐ Yes ☒ No	
Heat thoroughly before consumption	☐ Yes ☒ No	
Thawed product — do not refreeze	☐ Yes ☒ No	
With added water	☐ Yes ☒ No	
Formed from pieces of meat/fish	☐ Yes ☒ No	
With sweeteners (and sugars)	☐ Yes ☒ No	
Contains a source of phenylalanine	☐ Yes ☒ No	
Excessive consumption may have a laxative effect	☐ Yes ☒ No	

10. Labels & Dietary Profiles

Label / Dietary profile	Applicable?	Certified? — Certification number
Vegan	☒ Yes ☐ No	
Vegetarian	☒ Yes ☐ No	
Gluten-free	☐ Yes ☐ No	
Organic (Organic Farming)	☐ Yes ☒ No	
Halal	☒ Yes ☐ No	No
Kosher	☐ Yes ☐ No	

11. GMO / Irradiation / Quality Controls

Declaration	Answer / Details
Product and ingredients are GMO-free	☒ Yes ☐ No
GMO labelling required (Reg. EC n°1830/2003)	☐ Yes ☒ No
Product or ingredients irradiated	☐ Yes ☒ No
Metal detection performed	☒ Yes ☐ No
Detection threshold / type of metals detected	
X-ray inspection performed	☐ Yes ☒ No
Other specific controls (vision, weight…)	

12. Validation & Supplier Signature

The signatory confirms that the information provided is complete, accurate and compliant with Belgian and European legislation in force at the date of delivery. Any change will be communicated without delay to The Belgian Factory.

Name & Position	Date	Signature
Pierre-Louis Castelain Quality manager	16-10-2026	PLC