

Article number: 10058888

Last changed on: 13.07.2020

ADDITIONAL NUTRITIONAL INFORMATION
Per 100 grams product

Fats of which trans unsaturated fatty acids:	0,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Salt (NaCl):	0,0 mg
Minerals - Sodium:	0,0 mg
Water:	11,0 g

ALLERGENS INFORMATION

Allergen	Present		
	product	production line	factory
Legal allergens (according to Regulation (EU) No 1169/2011)			
Cereals containing gluten and products thereof	No	No	No
Wheat	No	No	No
Rye	No	No	No
Barley	No	No	No
Oat	No	No	No
Spelt	No	No	No
Kamut	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	Yes
Milk and products thereof (including lactose)	No	No	Yes
Nuts and products thereof	No	No	No
Almonds	No	No	No
Hazelnuts	No	No	No
Walnuts	No	No	No
Cashew	No	No	No
Pecan nuts	No	No	No
Brazil nuts	No	No	No
Pistachio nuts	No	No	No
Macadamia/Queensland nuts	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No
Lupine and products thereof	No	No	No
Molluscs and products thereof	No	No	No
* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO2 need to be labelled.			
"May contain" allergens			
May contain traces of: -.			

GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

SUSTAINABILITY

Type: No PO/PK Value: Supply chain model:

DIET INFORMATION

Kosher:	Yes - certified	Suitable for coeliac diet:	Yes
Suitable for (lacto ovo) vegetarians:	Yes	Suitable for persons with lactose intolerance:	Yes
Suitable for lacto vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	Yes
Suitable for ovo vegetarians:	Yes		
Suitable for vegans:	Yes		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

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CHEMICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Contents				
Moisture content:	11 %	10,5 - 11,5 %		
Sulphur dioxide content:		< 0,001 %		Monnier Williams

PHYSICAL INFORMATION

	Target	Interval	Typical value	Method / Remarks
Colour				
Colour:		< 30		ICUMSA GS 2/3-10 (2007)

MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	5 000				ICUMSA GS 2/3-41
Coliforms:	/ g	Absent				NF V08 - 050
Moulds:	/ g	25				ICUMSA GS 2/3-47
Yeasts:	/ g	25				ICUMSA GS 2/3-47

SHELF LIFE AND LOGISTICAL INFORMATION

Storage conditions	
Shelf life after production:	365 Days
Storage temperature:	< 25 °C
Storage advice:	Cool, Keep packaging closed during storage
Transport conditions	
Transport temperature:	< 25 °C

PACKAGING INFORMATION

Distribution unit					
Weight net:	15 kg	Weight gross:	15,4 kg		
Pallet					
Pallet type:	Euro pallet				
DU's per layer:	11 PCE	Layers:	5 PCE	DU's per pallet:	55 PCE
Weight net:	825 kg	Weight gross:	872 kg	Total pallet height:	130 cm
Primary packaging					
Description:	Bucket	Material:	PP		
Weight:	316 g				
Colour:	Blue				
Height:	222 mm				
Diameter top:	277 mm				
Diameter bottom:	256 mm				
Description:	Lid	Material:	PP		
Weight:	70 g				
Colour:	Blue				
Height:	15 mm				
Diameter:	289 mm				
Coding					
Name:	Yes	Expiry date:	Yes	Lot code:	Yes
EAN:	Yes			Material code:	Yes
Tertiary packaging					
Description:	Pallet	Material:	Wood		
Dimensions:	1200 x 800 x 144 mm				
Weight:	25 kg				
Colour:	Brown				
Coding					
		Lot code:	Yes		

FOOD SAFETY / HACCP

Physical hazards - specific control system				
	Present			Remarks
Metal detection:	Yes			
Ferrous:		Ø control device:	3,5 mm	
Non-ferrous:		Ø control device:	6 mm	
Stainless steel:		Ø control device:	4 mm	

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LEGAL INFORMATION

International ingredient numbering		
Type	Number	Remarks
CN code (EU)	17049051	
All products are conform to the European and National food legislation.		

STATEMENT

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.

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Change:	Ingredient declaration, Nutritional information, Product description, Packaging Information