

NAME OF PRODUCT: CEREAL RINGS WITH CHOCOLATE FLAVOUR

INGREDIENTS

Cereals (corn grit and flours: corn, <u>wheat</u>, <u>oats</u>) 65%, sugar, cocoa powder with reduced fat 5%, glucose-fructose syrup, salt, flavor.

PRODUCT DESCRIPTION

Method of production: extrusion and coating. Food product obtained by extrusion of a mixture of components having a rings shape, coated with flavor formula.

Product size: rings of a diameter 1,0 - 1,2 cm.

PRODUCT SPECIFICATION

Sensory characteristics

- colour: brown,

texture: dry and porous,

consistency: crispy, constant,

taste and odour: typical for used raw materials with a dominant taste of chocolate,

appearance diverse: round, allowed a small amount of crushed flakes.

Nutrition facts

	per 100 g	% RI* in 100 g	in 1 portion (30 g)	% RI in 1 portion (30 g)
Energy	1635 kJ/386 kcal	19	491 kJ/116 kcal	6
Fat	2,8 g	4	0,8g	1
Saturates	0,90 g	5	0,27g	1
Carbohydrate	80,2 g	31	24,1g	9
Sugars	24,3 g	27	7,3g	8
Fibre	4,9 g	-	1,5g	-
Protein	7,6 g	15	2,3g	5
Salt	0,69 g	11	0,21	3
Sodium	0,27 g	11	0,08g	3

One portion 30 g = about 8 tbs.

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 [Annex XIII].

Source of fiber.

Chemical and physical parameters:

- moisture: max 4%;
- metals Commission Regulation (EC) No 1881/2006, maximum levels (mg/kg wet weight):
 - Lead: 0,20 mg/kg;
 - Cadmium: 0,10 mg/kg;
- Pest and their residues absent;
- Organical and inorganic contaminations absent.

Mycotoxins Commission Regulation (EC) No 1881/2006 and Commission Regulation (EC) No 1126/2007, maximum levels:

- Aflatoxins B1 2 μg/kg,
- Aflatoxins sum of B1, B2, G1 and G2 4 μ g/kg,
- Ochratoxin A 3 μg/kg,
- Deoxynivalenol (DON) 500 μg/kg,
- Zearalenone 50 μg/kg,
- Fumonisins sum of B1 and B2 400 μg/kg.

^{*}Reference intake of an average adult (8400 kJ/2000 kcal).

	THE BOOK OF THE QUALITY	Version:	3
NotsinBulk	CEREAL RINGS WITH CHOCOLATE FLAVOUR	Date of issue:	21.01.2021
sourced from all corners or the discoul	NUMBER: KJ 2.3 – Z 14 EN	Page:	2 z 3

Mikrobiological parameters

- Salmonella in 25 g non-present ,
- E.coli < 10 cfu/g
- Coliform in 0,1 g non-present,
- Bacillus cereus <10² cfu/g,
- Yeasts < 100 cfu/g,
- Moulds < 100 cfu/g.

ALLERGENS

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	YES	YES	YES	YES	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	YES	YES	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 [Annex II].

METAL DETECTION

Ferrous: 1,2 mm Non ferrous: 1,5 mm Stainless steel: 2,0 mm

RADIATION

The product was not subjected to radiation processes.

GMO STATEMENT

We declare that the raw materials used to production do not contain genetically modified organisms.

NET WEIGHT

Qn=250 g, T1 = 9 g, Qn-T1= 241g, 2T=18 g, Qn-2T=232g Qn = 375 g, T1 = 11,2 g, Qn-T1= 263,8 g, 2T=22,4 g, Qn-2T=352,6g, Qn=1000 g, T1 = 15 g, Qn-T1= 985g, 2T=30 g, Qn-2T=970g

	THE BOOK OF THE QUALITY	Version:	3
NotsinBulk	CEREAL RINGS WITH CHOCOLATE FLAVOUR	Date of issue:	21.01.2021
sourced from all corners or the discoul	NUMBER: KJ 2.3 – Z 14 EN	Page:	3 z 3

PACKING MATERIAL

- unit package laminate foil PP/PE, foil PP or PP/PE and label or colored cardboard or plastic bag;
- shipping carton cardboard box;
- transport pallet wooden pallet and stretch foil.

MARKING

Each unit packet contains the following information:

- product name,
- components,
- nutritional value,
- net weight
- batch number,
- the date of minimum durability,
- the storage conditions,
- manufacturer's name.

STORAGE CONDITIONS

Product should be stored in dry, clean, free of pests and their residues in conditions securing unit package from damage. The product should be stored at ambient temperature, protected from direct sunlight. The relative air humidity should not exceed 75%. After opening product should be stored in a dry and dark place.

TRANSPORT CONDITIONS

Means of transport: dry, indoor, clean, no undesirable odors, protecting the load from getting wet.

PREPARATION WAY

Product ready for direct consumption.

SHELF LIFE

14 months of date manufactured.

PRODUCT INTENDED USE

Product designed for children and adults to the exclusion of people intolerant to gluten, peanuts and other nuts.