

PRODUCT SPECIFICATIONS

mutter
Die KrokantConfiserie

Bächleweg 2
79713 Bad Säckingen

| | | | | |
|---|--|--------------------------------|-----------------|---|
| Customer | | | | |
| Supplier | Confiserie Mutter GmbH & Co.KG | | | |
| Product | Brittle ground 5 to 8 mm almonds | | | |
| Item no.: | 23000012 | | | |
| Sales name | Almond brittle | | | |
| List of ingredients | Sugar | | France | |
| | Almonds | | USA | |
| | Dextrose | | France | |
| | Cocoa butter | | Africa | |
| Nutritional values per 100g | Ingredients BIG-8 by group | Quantity | Unit | |
| | Energie (Kilojoule) | 1903 | kJ | |
| | Energie (Kilokalorien) | 455 | kcal | |
| | Protein | 5,3 | g | |
| | Carbohydrates | 75,0 | g | |
| | Thereof sugar | 74,0 | g | |
| | Fat | 14,0 | g | |
| | Thereof saturated fatty acids | 1,7 | g | |
| | Salt | 0,0 | g | |
| Sensory properties | Texture | crispy crunchy | | |
| | Appearance / colour | golden brown rough surface | | |
| | Smell | roasting aromas | | |
| | Flavour | caramely almonds | | |
| Packaging | 4 kg contents - desiccant bag | | | |
| Best-before date from time of production | 12 months | | | |
| Transport and storage conditions | Dry humidity approx. 55% temperature: 18°-22° C | | | |
| Microbiological data | PARAMETER | METHOD | GUIDELINE LEVEL | CRITICAL LEVEL |
| | Aerobic mesophilic bacterial count /g | ISO 4833 | 50.000 | |
| | Enterobacteriaceae /g | ISO 21528-2 | 100 | 1000 |
| | Escherichia coli /g | ISO 16649-2 | 10 | 100 |
| | Yeasts /g | ISO 21527-2 | 500 | 5000 |
| | Molds /g | ISO 21527-2 | 500 | 5000 |
| | Salmonellae /25g | ISO 6579 | negative | negative |
| Aflatoxin | Aflatoxin B1 below detection limit = | | | 0,09 µg/kg |
| | Aflatoxin B2 below detection limit = | | | 0,02 µg/kg |
| | Aflatoxin G1 below detection limit = | | | 0,09 µg/kg |
| | Aflatoxin G2 below detection limit = | | | 0,06 µg/kg |
| Miscellaneous | Customs no.: 17049099 | | | |
| Quantity | | | | |
| Allergens <small>incl. spice blends and additives, as well as allergens that could find their way into the product unintentionally through contamination</small> | | Product contains < 1g/kg | | |
| | CATEGORY | YES | NO | TYPE AND ORIGIN |
| | Cereals containing gluten (wheat, rye, barley, oats and spelt or hybrid varieties) and products thereof | | x | |
| | Sesame seed and products thereof | | x | |
| | Soybeans and products thereof, incl. refined oils | | x | |
| | Peanuts and products thereof | | x | |
| | Hard-shelled nuts (e.g. hazelnuts, walnuts, pecans, macadamia nuts, almonds, pine nuts, pistachios) and products thereof | x | | Almonds May contain traces of other nuts |
| | moustand and products thereof | | x | |
| | Milk and products thereof | | x | |
| | Eggs and products thereof | | x | |
| | Crustaceans and products thereof | | x | |
| | Mussels and products thereof | | x | |
| | Fish and molluscs and products thereof | | x | |
| | Mushrooms and products thereof | | x | |
| | Celery and products thereof | | x | |
| | Beef and products thereof | | x | |
| | Pork and products thereof | | x | |
| Chicken and products thereof | | x | | |
| Sulphur dioxide, sulphites, whose concentration exceeds 10 mg/kg or 10 ml/l. | | x | | |
| Vegetable fats (incl. hydrogenated) | x | | Cocoa butter | |
| GMO status | No labelling obligation in accordance with Regulations 1829/2003/EC and 1830/2003/EC since none of the ingredients are based on soya or maize. | | | |

PRODUCT SPECIFICATIONS

mutter
Die Krokantoufiserie

Bächleweg 2
79713 Bad Säckingen

Customer

GMO declaration

In the manufacture of our products we do not use any foods or food ingredients that contain or consist of genetically modified organisms pursuant to Directive 90/220/EEC. All the raw materials we use for which there is the possibility of production or contamination with genetically modified organisms have been identified. The respective suppliers of these raw materials have, on request, confirmed to us by certificate that the products they supply are GMO-free back to their origin, i.e. to cultivation. Against this background, our products are not subject to labelling requirements even under the new labelling regulation.

Compiled on | by:

15.08.2017

Version 3 | Valid from:

15.08.2017

Approved on | by

15.08.2017



BH