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## 01 General description

Spirals (Tricolore)

#### 02 Ingredients

Ingrediënt	%
Durum wheat semolina	
Barn egg albumen	
Water	
Tomato concentrate	2,25%
Spinach powder	0,6%

## 03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	12,50%	Max.	AM09-110	
Bulk density	315g/l	+/-25g/1	AM09-330	
Length	35mm	+/-5mm	AM09-325	Bulk densitydominating over cut length
Thickness	0,95mm	-0,10mm/ +0,10mm	AM09-325	_
External Diameter			AM09-325	
Width			AM09-325	
Waterabsorption	215g	+/-25g	AM09-310	100g, 7'+2'

#### 04 Microbiology

Micro-organism	n	С	m	М
TVC	5	3	25000cfu/g	50000cfu/g
E.coli	5	0	absent/5g	absent/5g
Salmonella	5	0	absent/25g	absent/25g
St.aureus	5	3	20cfu/g	100cfu/g
B.cereus	5	3	100cfu/g	1000cfu/g
Enterobacteriaceae	5	3	10cfu/g	100cfu/g
Cl.perfringens	5	3	20cfu/g	100cfu/g
Yeasts andmoulds	5	3	100cfu/g	1000cfu/g

# 05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conforms to legislative maximum levels in the EU.

Deoxynivalenol: max. 750 ppb Ochratoxine A: max. 3 ppb Zearalenon: max. 20 ppb Aflatoxine B1: 2 ppb

Aflatoxine B1+B2+G1+G2: 4 ppb

Pb: 0,2 ppm

Cd: EU legislation 1881/2006 + all modifications

Pesticides: EU legislation 396/2005 + all modifications

## 06 Organoleptic Description

Attribute	Description
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Colour	Typical yellow (33% +/- 10%), green (33% +/- 10%), red (33% +/-10%) colour
Flavour	Typical, without off-flavours
Odour	Typical, without off-flavours
Texture	Firm

## 07 Nutritional information

Parameter	per 100g (average)	per portion 80g (average)	% Reference intake per portion*
Energy (kjoules)	1488kJ	1190kJ	14,2%
Energy (kcal)	351kcal	281kcal	14,1%
Fat	1,5g	1,2g	1,7%
Fat - of which Saturated	0 <b>,</b> 1g	0 <b>,</b> 08g	0,4%
Carbohydrates	69g	55 <b>,</b> 2g	21,2%
Carbohydrates - of which sugars	3,5g	2,8g	3,1%
Fibre	2 <b>,</b> 7g	2 <b>,</b> 2g	
Protein (Nx6,25)	14,0g	11 <b>,</b> 2g	22,4%
Salt	0,1g	0,08g	1,3%
* reference intake of an average adult (8400kJ/2000Kcal)			

# 08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	No
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	No
Halal Diet	No

## 09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	$\boxtimes$				
Soybeans and products thereof		$\boxtimes$	$\boxtimes$		
Peanuts and products thereof		$\boxtimes$		$\boxtimes$	
Nuts and products thereof		$\boxtimes$		$\boxtimes$	
Milk and products thereof		$\boxtimes$		$\boxtimes$	
Celery and products thereof		$\boxtimes$		$\boxtimes$	
Fish and products thereof		$\boxtimes$		$\boxtimes$	
Crustaceans and products thereof		$\boxtimes$		$\boxtimes$	
Cereals containing gluten and products thereof					



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Sesame seeds and products thereof	$\boxtimes$		$\boxtimes$	
Sulphur dioxide and products thereof	$\boxtimes$		$\boxtimes$	
Mustard and products thereof	$\boxtimes$	$\boxtimes$		
Lupins and products thereof	$\boxtimes$	$\boxtimes$		
Molluscs and products thereof	$\boxtimes$		$\boxtimes$	
Yi/Ni = Included in the recipe Yes/No				
Yt/Nt = Traces may be found in product Yes/No				

#### 10 Shelf Life

Un-opened: 36 months after production.

Remaining shelf-life upon delivery to be no less than 18 months.

# 11 Storage Conditions

Un-Opened	Min.10°C - max.30°C - max.50%RH
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## 12 Packaging

PRIMARY PACKAGING	
Packaging description	foil
Type of closure	seal
Lot code	Yes
Net weight	3000,000g e
Ean-code	5410028095493
GROUP PACKAGING	
Packaging description	Corrugated box
Lot code	Yes
Net weight	12,000kg
Total weight	12,500kg
Dimensions of unit	400mm x300mm x376mm
Primary packaging units	4
per pack	
Configuration of units	1X4X3000,000g e
per pack	
Itf/ean-code	25410028095497
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	8,00
Number of layers	4
Units per pallet	32
Pallet height (mm)	1654
Pallet weight (pallet incl.) (KG)	423

## 13 Genetic Modification

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.



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## 14 Irradiation

We ensure that the product/ ingrediënts have not been irradiated.

#### 15 Legislation

This product and its labelling conforms to all current  ${\tt EU}$  and  ${\tt Belgian}$  food regulations

# 16 Supplier Details

Address	Verbrandhofstraat 51, B-8800 Roeselare,			
	Belgium			
Telephone number	(0032) - (0) 51 22 23 20			
Fax number	(0032) - (0) 51 22 90 72			
e-mail	Soubry@soubry.be			
Telephone number in case of emergency	Available upon request			