

	Spezifikation "EMFLAKE 3885 MB / Ressource 5010529"	Revision 6 Rev. – Status: Freigegeben
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MATERIAL DESCRIPTION: **Potato Flakes**

PRODUCT CODE: **EMFLAKE 3885 MB**

MANUFACTURER: Emsland Food GmbH
Werner-Eckart-Ring 13
49661 Cloppenburg
Germany

Supplied via Bacarel & Co Ltd

LEGAL CONFIRMATION
At the time of delivery the product incl. packaging shall comply with current German Food Law and EEC regulations as far as they have already been adopted. The flakes are manufactured under HACCP conditions from wholesome Potatoes. The requirements of Council Directive (EU) No. 852/2004 on the hygiene of foodstuffs especially HACCP shall be met.

Manufacturing
Potato flakes are produced from washed and peeled potatoes according to the "drum drying process". The flakes are milled according to the required particle size density.

PRODUCT DESCRIPTION

- Appearance: light yellow to yellowish potato flakes
- Preparation Test: Put 375 ml boiling water into a bowl. Stir 60g potato flakes into the liquid. Test the mash after 2 minutes.
- Odour: Typical of cooked potatoes, not spiced, without off-flavour
- Taste: Typical of cooked potatoes, not spiced, without off-taste
- Consistency: loose, good water absorption

INGREDIENTS

Potatoes.

Max. 0.1% emulsifier mono- and diglycerides of fatty acids (E 471 (rapeseed oil)) - declared as a processing aid

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CHEMICAL / PHYSICAL REQUIREMENTS

	Min.	Max.
SO ₂		Not added
Moisture	5,0 %	9,0 %
Bulk density	260 g/l	340 g/l
Sieve analysis:		
Particle size: >2,000	10,0	25,0 %
>1,000	25,0	55,0 %
<1,000	25,0	60,0 %

MICROBIOLOGICAL REQUIREMENTS

	Dim.	Max.
Total plate count	/ g	50.000
E. coli	/ g	negative
Staphylococci	/ g	negative
Yeasts	/ g	1500
Moulds	/ g	2000
Salmonellae	/ 25 g	negative

NUTRITIONAL INFORMATION PER 100G:

Energy	1496	kJ
	357	kcal
Fat	<0,5	g
saturated fatty acids	0,4	g
mono unsaturated fatty acids	< 0,1	g
poly unsaturated fatty acids	< 0,1	g
Carbohydrate	76,2	g
of which sugars	max. 3,0	g
Starch	73,2	g
Total dietary fibre	4,6	g
Protein (N*6,25)	8,3	g
Salt (NaCl)	< 0,2	g
Ash	2,8	g

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Others:

	Min	Max.
Pesticide residues		According to EU legislation

GMO FREE DECLARATION: We, EMSLAND FOOD GmbH, hereby confirm that our potato flakes (EMFLAKE) are GMO free.

Potato flakes are not made of genetically modified organisms nor do they contain genetically modified organisms.

Neither genetically modified processes nor ingredients extracted from genetically modified organisms are used for the EMSLAND FOOD flake production.

We refer to the declaration of Bundessortenamt (Federal Office of Plant Varieties) and to results of potato flakes analysis done by external labs (GeneScan.com).

We declare that the above mentioned material is in compliance with all relevant legislation, regulations 1829/2003 and 1830/2003 included.

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Allergens:

<u>Major allergens</u>	<u>Utilisations as an ingredient in the product</u>			<u>Risk of cross contamination</u>	
	<u>Yes</u>	<u>No</u>	<u>Type of product and derivatives</u>	<u>Yes *</u>	<u>No</u>
<u>Cereals containing gluten (wheat, rye, oat, spelt, kamut or their hybridised strains) and products thereof</u>		<u>X</u>			<u>X</u>
<u>Crustaceans and product thereof</u>		<u>X</u>			<u>X</u>
<u>Eggs and products thereof</u>		<u>X</u>			<u>X</u>
<u>Fish and products thereof</u>		<u>X</u>			<u>X</u>
<u>Molluscs and products thereof</u>		<u>X</u>			<u>X</u>
<u>Peanuts and products thereof</u>		<u>X</u>			<u>X</u>
<u>Soybeans and products thereof</u>		<u>X</u>			<u>X</u>
<u>Milk and products thereof (including lactose)</u>		<u>X</u>			<u>X</u>
<u>Nuts i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut and queens land nut and products thereof</u>		<u>X</u>			<u>X</u>
<u>Celery and product thereof</u>		<u>X</u>			<u>X</u>
<u>Mustard and product thereof</u>		<u>X</u>			<u>X</u>
<u>Lupines and products thereof</u>		<u>X</u>			
<u>Sesame seeds and products thereof</u>		<u>X</u>			<u>X</u>
<u>Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10mg/liter expressed as SO2</u>		<u>X</u>		<u>X</u>	

PACKAGING / STORAGING

Delivery Format	3-layer paper bag with PE-Inliner, wrapped / PE-Big-Bag / in bulks
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Delivery Protection	Bags delivered on pallets with tops and sides wrapped. A protective layer pad, to be located between the pallet and the Bag material.
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Vendor Certificate	Article number, quantity delivered, date of production, batch number
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Labelling	Article number, net weight, date of production, expiry date
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Storage Conditions	Cool < 25°C, dry warehouse (Storage temperature max. 25°C)
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Shelf-Life	Maximum shelf life 12 months (=365 days) from date of manufacture
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