

	Spezifikation "EMFLAKE 3885 / Ressource 5010529"	Revision 5 Rev. – Status: Freigegeben
Spezifikation ausgedruckt am: 20.03.2023		Seite 1 von 5

MATERIAL DESCRIPTION: **Potato Flakes**

PRODUCT CODE: **EMFLAKE 3885**

SUPPLIER: Bacarel & Co Ltd, UK

LEGAL CONFIRMATION

At the time of delivery the product incl. packaging complies with the current German Food Law and applicable European Regulations in their currently valid version. 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 are 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.

Country of Origin: Germany (EU)

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, emulsifier mono- and diglycerides of fatty acids (E 471) - based on rape seed oil

Erstellt: Melina Barkeling	Geprüft: Lore Tapken	Freigegeben: Holger Thun
Datum: 23.03.2023 13:23	Datum: 28.03.2023 08:26	Datum: 28.03.2023 08:35

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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	100
Moulds	/ g	100
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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Spezifikation ausgedruckt am: 20.09.2023		Seite 3 von 5

Others:

	Min	Max.
Pesticide residues		According to EU legislation

GMO FREE DECLARATION: We 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 potato 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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Ausgedruckte Version unterliegt nicht dem Änderungsdienst. Es gilt nur die EDV-Version in ConSense.

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Allergens:

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

PACKAGING / STORAGING

Delivery Format	3-layer paper bag with PE-Inliner, wrapped /
	PE-Big-Bag / in bulks

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

Labelling	
	Article number, net weight, date of production, expiry date

Storage Conditions	
	Cool < 25°C, dry warehouse (Storage temperature max. 25°C)

Shelf-Life	
	Best Before shelf life 12 months (=365 days) from date of manufacture

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Inspection-methods list:

Method:	Description
	Determination of moisture content Brabender (10 grams, 105°C, 1 hour)
	Determination of sulphur dioxide by Reith-Willems - Limit of detection <10mg/kg (ppm)
	Determination of bulk density -not compacted (in 1000ml measure cylinder)
	Determination of particle size Distribution (flat screen machine, Retsch, 100 gr, 10 min)

Microbiological Methods:

TVC mesoph.
PCA, 30°C, 72 hours
Coliforms / MPN
Laurylsulf. B., 30°C, 48 hours
E.coli / MPN
Laurylsulf. B., 44°C, 48 hours
Yeasts (Hefen)
Bengalrot-Chl. Agar, 25°C, 3-5 days
Moulds (Schimmelpilze)
Bengalrot-Chl. Agar, 25°C, 3-5 days
Staph. aureus
Baird Parker M. 37°C., 48 h
Salmonella /25g
gepuf. Pept. water, 37°C, 24 hours
RV / MKTTn, 41,5°C / 37°C, 24 hours
BPLS / XLD / Rambach, 37°C, 24 hours

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