



Productspecificaties 12008

HSB Haften

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1. General data:

Product name: Radartoren Frizzle

Article number: 2809

Product description: +/- 192 pieces in a plastic bag in a box

Brand:

Supplier:

Name: BV Bakery World

Address: Breitwaterstraat 11

Postal code + location: 3630 Maasmechelen

Country: België

Telephone number: 0032-89472999

E-mail address: bianca.crauwels@bakeryworld.eu

Contact sales: Bianca Crauwels

Contact quality division: Bianca Crauwels

Statistics number / GN-code: 19053299

1. Organoleptic parameters:

Flavour: fresh crispy flavour

Aroma:backing fragrance

Colour:yellow brown

Texture:crispy wafer

NL - Ingrediënten: **tarwebloem**, maiszetmel, kokosvet, zout, emulgator: koolzaadlecithine, zout, rijsmiddel: natriumbicarbonaat, kunstmatige zoetstof: sacharine.Bevat: gluten (tarwe).**Kan sporen ei, melk bevatten!**

UK - Ingredients: **wheat flour**, corn starch, coconut fat,salt, emulgator: rapeseed lecithin, salt, raising agent: sodium bicarbonate, sweetening: saccharin.

Contain: gluten (wheat).

May contain traces egg, milk!

●

Average nutritional value per 100 gram product:

Energy content	1645 kJ
Energy	388 kcal
Fat content	2,80 g
Saturated fatty acids	1,38 g
Carbohydrate content	79,08 g
of which sugar	1,88 g
Protein content	10,03 g
Salt	1,02 g

1. **Gentechnic**

We are informed about the fact that legislation concerning the labeling of ingredients of genetic modified origin has changed. The regulations (EG) 1829/2003 and (EG) 1830/2003 prescribe that food which contains (traces of) GMO's or which is made out of GMO's, has to be labeled. This counts also for products whereby no restfraction of any GMO can be detected, e.g. soya oil made of a manipulated plant. Our labelling fully meets the ruling prescriptions.

The product is guaranteed to be non-GMO.

We have declarations and certificates of our suppliers.

Comprehending:

Our products fully meet the European regulations EG/1829/2003 and EG/1830/2003 concerning genetic modified products.

1. **Other product treatments**

Our product has been subject to a heat treatment? This at min. 180 °C for min. 60 sec.

1. **Microbiological section**

	standard	frequency	method
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Total count/g	<10	Cfu/g	ISO 4833:2003
Enterococcus faecalis cfu/g	<10	Cfu/g	DIN 10106:1991
Salmonella	negative	/25 g	ISO 6579:2006
Coliform MPN/g	< 0,3	Cfu/g	ISO 7251:2005
Yeasts	<10	Cfu/g	ISO 7954:1999
Moulds	<10	Cfu/g	ISO 7954:1999
Coagulase positive Staphylococcus	<100	Cfu/g	ISO 6888

Our laboratory research takes place externally and is Wessling.

1. ALLERGENS

Allergens:

+ contains allergen, - no allergen present

Allergens			
Legal allergens	as an ingredient	by cross-contamination	ingredient
cereals containing gluten	+	-	
wheat	+	-	wheat flour
rye	-	-	
barley	-	-	
oats	-	-	
spelled	-	-	
kamut	-	-	
hybrid species	-	-	
shellfish	-	-	
eggs	-	+	
fish	-	-	
groundnuts	-	-	
soya	-	-	
milk (including lactose)	-	+	
nuts	-	-	

almonds	-	-	
hazelnuts	-	-	
walnuts	-	-	
cashews	-	-	
pecans	-	-	
Brazil nuts	-	-	
pistachios	-	-	
macadamia	-	-	
sweet chestnut	-	-	
celery	-	-	
mustard	-	-	
sesame	-	-	
sulphur dioxide and sulphites (E220-E228) (> 10 mg/kg or 10 mg/l)	-	-	
lupine	-	-	
molluscs	-	-	

Supplementary allergens	as an ingredient	by cross-contamination	ingredient
Lactose	-	-	
cocoa	-	-	
glutamate E620-E625	-	-	
chicken	-	-	
coriander	-	-	
corn	+	-	corn starch
legume	-	-	
beef	-	-	
pork	-	-	
carrots	-	-	

1. Logistic data

8.1 Delivery conditions

- Delivery term: within 5 working days
- Day of delivery: not applicable
- Distribution temperature (maximum): 25 ° C

- Shelf life at manufacture: 18 months
- Minimum shelf life on delivery: 6 months

8.2 Storage conditions

- Minimum storage temperature: 10 ° C
- Maximum storage temperature: 25 ° C
- Storage advice: Dry and dark.

8.3 Packaging

Sort of packaging: +/- 168 pieces wrapped in a plastic bag in a box.

Unit packaging:

- number of pieces a selling unit: 192 pieces
- number of selling units a pallet: 96
- number of selling units a pallet layer: 12
- number of layers a pallet: 8
- material pallet (wood, synthetic, other): wood
- volume / weight a selling unit: 941 g
- netto gewicht per stuk: 5,4 g +/- 0,5 g
- bar code: 8710821198092

Label data:

product name

article number supplier

manufacturing date

best before date

traceability code (lot-/ batch number)

Declaration lot-/ batch number

EAN code

ingredient declaration

content

1. Quality system

Our management system is based on a HACCP analyse.

Other certificates:

- **IFS FOOD** version 7 since April 2023; certified by **TÜV SÜD Czech s r.o.**

1. Risk control:

Measures that are implemented to guard the product against foreign elements are:

Foreign element	Method	Remark
Glass	Glass policy	Internal inspection
Plastic	Plastic policy	Internal inspection
Insects-parasites	Vermin suppression	External Firm: Pestis services

1. Toxic substances:

Our products don't contain any mycotoxines.



