



## Product specification

Put into effect:  
08/01

modified:  
01/19

Rev.Ind.  
12

### Burger delicacy

**Product Name:** Wholemeal rye crispbread

**Net Weight:** 250g

**Ingredients:** Wholemeal rye flour 113g\*, salt.  
(\*in g per 100g of crispbread)

**Allergens:** The product contains the following ingredients listed in the Directive 2003/89/EG amending Directive 2000/13/EG in Annex IIIa or marks referred to in Article 6 paragraphs 3a, 10 und 11:  
Ingredients: rye  
May contain traces of sesame seeds, milk and other cereals containing gluten.

**Sensors:**

Appearance: rectangular slices evenly punched holes, species-specific, light brown color, matt surface and very slightly mealy  
Size (length x width x height):  
ca. 108 mm x 65 mm x 4-5 mm

Consistency: typical, dry, crispy, lighter, crisp break

Odour: typical, grainy, without foreign smell

Taste: typical, grainy, without foreign flavor

#### Nutritional Information\*:

\* The Nutrition Facts are subject to natural fluctuations and are in the range of from the German Society of Chemists(GDCh) recommended tolerances.

\*\*measured according to method AOAC 2009.01

	per 100 g	Per slice ca. 9,3 g
Energy	1386 kJ	129 kJ
	329 kcal	31 kcal
Fat	1,5 g	0,1 g
of which saturates	0,3 g	< 0,1 g
Carbohydrate	60 g	5,6 g
of which sugars	2,5 g	0,2 g
Fibre**	21 g	1,9 g
Protein	8,3 g	0,8 g
Salt	1,4 g	0,13 g

**Chemical Characteristics:** Residues correspond Regulations (EG) 396 / 2005 and 839 / 2008

Mycotoxins < 4,00µg/ kg

Heavy metal Hg < 0,01 mg/ kg  
Pb < 0,20 mg/ kg  
Cd < 0,10 mg/ kg

**Microbiological Characteristics:**

Aerobic mesophilic GKZ: ≤ 10<sup>5</sup> KbE /g  
Salmonella: n.n. in 25 g  
Escherichia coli: ≤ 10<sup>1</sup> KbE / g  
moulds: ≤ 10<sup>2</sup> KbE / g

**Physical Characteristics:** Moisture content: ≤ 5 %

**Sales packaging:** Single packs of paper-PE-composite with banderole, partly with label (Export)

**Production:** Subject of procedures and work instructions production of crispbread

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<b>Labeling:</b>	Expiry date (MM JJ) and lot number and time
<b>Storage conditions:</b>	surround: Dry place and not smelling nearby store products and materials
<b>Durability:</b>	If properly stored at least 12 months
<b>Use:</b>	As a food
<b>Special consumer groups:</b>	Not suitable for consumers with celiac disease and an allergy to sesame or milk
<b>Marking obligation additives:</b>	non
<b>Information GMO:</b>	Does not require labeling in accordance with Regulations (EG) Nr. 1829/2003 and 1830/2003