

Mix of Mini Pastries

1 General information

Article number	20961
Designation in accordance with food stuff laws FIC	Mixture of: Butter flaky pastry filled with apples, pre-proved dough piece, deepfrozen (1) Butter flaky pastry filled with cherries, pre-proved dough piece, deepfrozen (2) Butter flaky pastry with filling with vanilla flavour, pre-proved dough piece, deep-frozen (3)
Country of production	Poland
Address of the distributor	ARYZTA Food Solutions GmbH, Konrad-Goldmann-Straße 5b, 79100 Freiburg

- New specification
- Replacement for specification of: 29.12.2020

2 Label - Logo



3 Product description

3.1 Convenience grade, physical features of deep-frozen or finished product

Convenience grade	
<input type="checkbox"/>	RD Product (raw dough/unproved)
<input checked="" type="checkbox"/>	PP Product (pre-proved)
<input type="checkbox"/>	PB Product (pre-baked)
<input type="checkbox"/>	TS Product (ready baked)
<input type="checkbox"/>	Other



Serving suggestion

Brief product description	Mixture of 120 pieces, 40 pieces each sort, each 40g, pre-proved dough piece, deep-frozen: (1) Squared butter flaky pastry filled with apples (Mini Apple-Pastry) (2) Squared butter flaky pastry filled with cherries (Mini Cherry-Pastry) (3) Squared butter flaky pastry with filling with vanilla flavour (Mini Vanilla-Pastry)
Intended use	Convenience product to bake
Target group	Adults and children without any restriction

Physical features	Product description (RD, PP, PB)
Appearance / colour	Butter flaky pastry filled with apples: beige coloured flaky pastry, square shaped, with cuts on top, filled with apples Butter flaky pastry filled with cherries: beige coloured flaky pastry, square shaped, with cuts on top, filled with cherries Butter flaky pastry with filling with vanilla flavour: beige coloured flaky pastry, square shaped, with cuts on top, with filling with vanilla flavour
Smell	Typical, of Butter flaky pastry filled with apples: typical of fresh apples and butter, without any off-odour Butter flaky pastry filled with cherries: typical of fresh cherries and butter, without any off-odour Butter flaky pastry with filling with vanilla flavour: typical of filling with vanilla flavour and butter, without any off-odour
Foreign bodies	None

Physical features	Description - ready baked product prepared according to baking instructions (TS)
Appearance / consistency	Butter flaky pastry filled with apples: golden brown flaky pastry, square shaped, with cuts on top, filled with apples, crispy dough Butter flaky pastry filled with cherries: golden brown flaky pastry, square shaped, with cuts on top, filled with cherries, crispy dough Butter flaky pastry with filling with vanilla flavour: golden brown flaky pastry, square shaped, with cuts on top, with yellow filling with vanilla flavour, crispy dough, creamy filling
Smell	Typical, of Butter flaky pastry filled with apples: typical, of fresh apples and cinnamon smell, butter dough smell, without any off-odour Butter flaky pastry filled with cherries: typical, of cherries smell, butter dough smell, without any off-odour Butter flaky pastry with filling with vanilla flavour: typical of vanilla, butter dough smell, without any off-odour
Taste	Typical, of Butter flaky pastry filled with apples: typical of apples, cinnamon and butter, sweet and slightly sour, without any off-taste Butter flaky pastry filled with cherries: typical of cherries and butter, sweet and slightly sour, without any off-taste Butter flaky pastry with filling with vanilla flavour: typical of vanilla and butter, sweet and slightly sour, without any off-taste
Foreign bodies	None

There is an existing test schedule for the monitoring of these values:

Yes

No

3.2 Sales argument / advertising slogan

3.3 Packaging data and dimensions

Pallet:	Cartons per pallet:	64
	Layers per pallet:	8
	Carton per layer:	8
	Pallet height incl. Euro-pallet [mm]:	1942
	Total gross weight of pallet [kg]:	approx. 360
Carton:	External dimensions L x W x H [mm]:	402 x 302 x 224
	Weight [g]:	402.0
	Material:	corrugated cardboard
	Quantity per carton [each]:	120
	Net weight of carton contents [g]:	4800
Inner bag:	Dimensions [mm]:	400 x 300
	Weight per inner bag [g]:	14.0
	Material:	HDPE
	Quantity of inner bags per carton:	3
	Inner bag closed:	Yes
	Closing:	heat sealed
Additional Information:	Individually wrapped?:	0
Total packaging weight:	Carton + Inner bag + Additional Information [g]:	444

Labelling elements according to the requirements of the German foodstuff information regulation (LMIV), pre-packed foodstuff regulations (FPVO) and the regulation of deep-frozen foodstuffs (TLMV):

Carton:	<input checked="" type="checkbox"/> Product designation <input checked="" type="checkbox"/> EAN 128 (4031072209615) <input checked="" type="checkbox"/> Shelf life	<input checked="" type="checkbox"/> Batch No. <input type="checkbox"/> EC control No. <input checked="" type="checkbox"/> Country of origin <input type="checkbox"/> Others (if yes, what?):
Inner bag:	<input type="checkbox"/> Article number <input checked="" type="checkbox"/> Shelf life <input type="checkbox"/> None	<input type="checkbox"/> Batch No. <input type="checkbox"/> Others (if yes, what?):

3.4 Product handling

Transport and storage conditions:		-18° C Don` t refreeze once defrosted!		
Shelf-life from production date: (under correct storage conditions)		12 months		
Recommendation of shelf life of the ready baked product:		24 hours	<input checked="" type="checkbox"/> at room temperature	
		Remark:		
Type of Date:		At -18 ° C best before: dd.mm.yyyy		
Baking instruction	Steam	<input type="checkbox"/> lot of	<input checked="" type="checkbox"/> little	<input type="checkbox"/> none
	Baking time (in pre-heated oven)	ca. 14 min		
	Pre-heating temperature	Fan-assisted 180-190°C	Normal oven 200-210°C	
	Baking temperature	Fan-assisted 170-180°C	Normal oven 190-200°C	
	Slide	<input type="checkbox"/> open	<input checked="" type="checkbox"/> closed	
		Remark:		

4 Composition

4.1 List of ingredients (Information for declaration according to foodstuffs laws (FIC))

Butter flaky pastry with apples

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
apples	
wheat flour	wheat flour, flour treatment agent ascorbic acid
water	
butter	
sugar	
raisins	
pasteurised whole egg	barn egg
modified starch	acetylated distarch phosphate (potato)
yeast	yeast, stabiliser xanthan gum
baking agent	wheat flour, sugar, wheat gluten, wheat malt flour, barley malt flour, dextrose (maize), flour treatment agents (ascorbic acid, enzymes (amylases))
salt	salt, anti-caking agent potassium ferrocyanide
whole milk powder	
cinnamon	

Butter flaky pastry with cherries

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	
water	
Cherries	
butter	
sugar	
yeast	yeast, stabiliser xanthan gum
pasteurised whole egg	barn egg
bread crumbs	wheat flour, water, yeast, salt, rye flour, wheat gluten, flour treatment agent ascorbic acid
modified starch	acetylated distarch phosphate (potato)
salt	salt, anti-caking agent potassium ferrocyanide
baking agent	wheat flour, sugar, wheat gluten, wheat malt flour, barley malt flour, dextrose (maize), flour treatment agents (ascorbic acid, enzymes (amylases))
binding agent	modified starch acetylated distarch phosphate (potato), sugar, acid citric acid, flavouring, colouring fruit extract hibiscus, maltodextrin (potato)
whole milk powder	
flaked almonds	

Butter flaky pastry with filling with vanilla flavour

Ingredients	Partial components of mixed ingredients / additives and allergens / important remarks
wheat flour	
water	
butter	
creme powder with vanilla taste	sugar, modified starch acetylated distarch phosphate (potato), sweet whey powder, palm fat, dextrose, starch, glucose syrup (potato), thickeners (sodium alginate, carrageenan), stabilisers (sodium carbonates, diphosphates), flavouring, milk protein, salt, colouring vegetable extract turmeric
sugar	
eggs	
margarine	vegetable fats (palm, rapeseed), vegetable oils (rapeseed, palm), water, emulsifier mono- and diglycerides of fatty acids (vegetable), salt, acidity regulator citric acid
yeast	yeast, stabiliser xanthan gum
salt	salt, anti-caking agent potassium ferrocyanide
baking agent	wheat flour, sugar, wheat gluten, wheat malt flour, barley malt flour, dextrose (maize), flour treatment agents (ascorbic acid, enzymes (amylases))
whole milk powder	

4.1.1 Further Ingredients

Ingredient	Contained Yes / No	If yes,
Rennet	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Microbial origin <input type="checkbox"/> Animal origin
Glutamates	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Name: Quantity
Gelatin	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Source
Flavour	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Alcohol contained (e.g. as carrier) <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Cinnamon / coumarin	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Country of origin: Indonesia Type of cinnamon: Cassia Quantity of cinnamon per piece: 0,06% Quantity of coumarin per piece: < 15 mg/kg
Palm	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Is it from a sustainable palm oil-production? <input type="checkbox"/> Yes, method / certification: <input checked="" type="checkbox"/> No
Nanotechnology	Are raw materials or components made of nanotechnology used in the product? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Animal-based carriers	Are there used animal-based carriers (e.g. for flavourings)? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Alcohol	Does the product contain alcohol or alcohol without obligation to declare? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If so, which percentage of vol.%?	

4.2 Additives and ancillary materials used

Class designation	Name	E-number	Status / biological source
acid	citric acid	E330	
acidity regulator	citric acid	E330	
acidity regulator	tartaric acid	E334	
anti-caking agent	sodium ferrocyanide	E535	in the dough piece technologically inactive
colouring	carotene	E160a	
emulsifier	mono- and diglycerides of fatty acids	E471	soya
flour treatment agent	ascorbic acid	E300	
modified starch	acetylated distarch phosphate	E1414	potato
stabiliser	diphosphates	E450	
stabiliser	sodium carbonates	E500	
thickener	carrageenan	E407	
thickener	sodium alginate	E401	

4.3 Declaration of ingredients (identical with the label)

Butter flaky pastry with apples

Ingredients:

37% apples, WHEAT flour, water, 10% butter (MILK), sugar, raisins, pasteurised whole EGG, modified starch, yeast, salt, whole MILK powder, cinnamon, WHEAT GLUTEN, WHEAT malt flour, BARLEY malt flour, dextrose, flour treatment agents (ascorbic acid, enzymes (amylases)).

The product may contain traces of mustard, nuts, sesame seeds, soya.

Butter flaky pastry with cherries

Ingredients:

WHEAT flour, water, 15% cherries, 14% butter (MILK), sugar, yeast, pasteurised whole EGG, modified starch, salt, binding agent (modified starch, sugar, acid citric acid, flavouring, colouring fruit extract hibiscus, maltodextrin), whole MILK powder, ALMOND SLICES, WHEAT GLUTEN, salt, WHEAT malt flour, BARLEY malt flour, dextrose, RYE flour, flour treatment agents (ascorbic acid, enzymes (amylases)).

The product may contain traces of mustard, other kind of nuts, sesame seeds, soya.

Butter flaky pastry with filling with vanilla flavour

Ingredients:

WHEAT flour, water, 14 butter, 7% creme powder with vanilla taste (sugar, modified starch, sweet whey powder (MILK), palm fat, dextrose, starch, glucose syrup, thickeners (sodium alginate, carrageenan), stabilisers (diphosphates, sodium carbonates), flavouring, MILK protein, salt, colouring vegetable extract turmeric), sugar, pasteurised whole EGG, margarine (vegetable fats (palm, rapeseed), vegetable oils (palm, rapeseed), water, emulsifier mono- and diglycerides of fatty acids, salt, acidity regulator citric acid), yeast, salt, whole MILK powder, WHEAT GLUTEN, WHEAT malt flour, BARLEY malt flour, dextrose, flour treatment agents (ascorbic acid, enzymes (amylases)).

The product may contain traces of mustard, nuts, sesame seeds, soya.

Product specification

4.4 Declaration of additives and allergens subject to labelling requirements

(incl. allergens in seasoning mixtures and additives, and allergens possibly contained in the product unintentionally due to contamination).

Additives subject to labelling requirements in accordance with regulations for unpackaged foodstuffs:

Category (Product label designation)	Contained in the product		E-number
	Yes	No	
Colour	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Preservative	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Antioxidant	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Flavour enhancer	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Blackened (Olives with a concentration of ferrous gluconate (E579) or ferrous lactate (E585) have to be labeled)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Waxes (contained as surface treatment agent for fresh citrus fruits, melons, apples and pears (E901-E904, E912 or E914))	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Phosphate (only in meat products with additives E338-E341, E450-E452)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sweeteners	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Contains a source of phenylalanine	<input type="checkbox"/>	<input checked="" type="checkbox"/>	

Presence of ingredients with allergenic potential

- 1: Butter flaky pastry with apples
- 2: Butter flaky pastry with cherries
- 3: Butter flaky pastry with filling with vanilla flavour

Category	Subject to labelling req. in accordance with		Contained in the product ³			Type, exact designation (e.g. wheat flour, whole milk etc.)
	Alba List* ¹	EU regulation* ²	?	Yes	No	
Cow milk, milk and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1: butter, whole milk powder 2: butter, whole milk powder 3: butter, milk protein, sweet whey powder, whole milk powder
Lactose and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1: butter, whole milk powder 2: butter, whole milk powder 3: butter, milk protein, sweet whey powder, whole milk powder
Chicken's eggs, eggs and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1: pasteurised whole egg 2: pasteurised whole egg 3: pasteurised whole egg
Soya protein, soya beans, soya lecithin and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Gluten, cereals containing gluten (i.e. wheat, rye, barley, spelt, oat, kamut or hybrid strains of the above) and products thereof	X	X	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1: barley malt flour, wheat flour, wheat gluten, wheat malt flour 2: barley malt flour, rye flour, wheat flour, wheat gluten, wheat malt flour 3: barley malt flour, wheat flour, wheat gluten, wheat malt flour
Beef	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Pork	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Chicken	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Shellfish and crustaceans and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Maize	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cocoa	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Legumes	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts such as almonds, Queensland, hazelnuts, pecan, para, macadamia, cashew, walnuts, pistachio and products thereof	X	X	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	1: May contain traces 2: almond slices. May contain traces of other tree nuts. 3: May contain traces
Peanuts and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sesame seeds and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
Glutamate (E620 to E625)	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur (E220 to E228), sulphur dioxide and sulphites with a content exceeding 10mg/kg or 10 ml/l and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Coriander	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Carrots	X		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupine and products thereof	X	X	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	X	X	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	May contain traces
*1 - Version 2011						
*2 - Regulation 2003/89/EG, regulation 2006/142/EG and regulation (EU) No. 1169/2011						

This product specification is not subject to an amendment service.

Product specification

*3	<ul style="list-style-type: none"> - Please mark “?” if there is insufficient information available or if the article contains just traces of the pertinent substance. - Please mark “Yes” if the article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over) - Please mark “No” if the article is free from mentioned substance
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5 Quality assurance / HACCP

Is the product tested under a foreign body and / or metal detector?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No		
Is there an existing HACCP concept for the product	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No		
Is the production operation certified:	<input type="checkbox"/> ISO 9001	<input checked="" type="checkbox"/> BRC	<input checked="" type="checkbox"/> IFS	<input type="checkbox"/> Others: If so, which?

6 Nutritional Information

In accordance with foodstuffs information regulation (LMIV) and German nutritional information regulations

Butter flaky pastry with apples

Nutritional values per acc. to convenience grade		Nutritional values per acc. to TS product	
*Energy:	956 kJ	*Energy:	1147 kJ
*Energy:	228 kcal	*Energy:	273 kcal
*Fat:	9.1 g	*Fat:	11.0 g
of which	*saturates: 5.7 g	of which	*saturates: 6.9 g
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:	32.2 g	*Carbohydrate:	39.0 g
of which:	*sugars: 6.8 g	of which	*sugars: 8.1 g
	polyols:		polyols:
	starch:		starch:
Fibre:	1.6 g	Fibre:	1.9 g
*Protein:	3.4 g	*Protein:	4.1 g
*Salt:	0.5 g	*Salt:	0.7 g

*mandatory disclosures

- Values have been calculated: Basis: Nutritional information acc. to the specification of the raw materials
- Values have been determined by analysis: Basis:

Butter flaky pastry with cherries

Nutritional values per acc. to convenience grade		Nutritional values per acc. to TS product	
*Energy:	1198 kJ	*Energy:	1438 kJ
*Energy:	286 kcal	*Energy:	343 kcal
*Fat:	12.7 g	*Fat:	15.2 g
of which	*saturates: 8.0 g	of which	*saturates: 9.6 g
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:	37.8 g	*Carbohydrate:	45.0 g
of which:	*sugars: 8.8 g	of which	*sugars: 10.5 g
	polyols:		polyols:
	starch:		starch:
Fibre:	1.1 g	Fibre:	1.3 g
*Protein:	4.6 g	*Protein:	5.5 g
*Salt:	0.8 g	*Salt:	0.9 g

*mandatory disclosures

- Values have been calculated: Basis: Nutritional information acc. to the specification of the raw materials
- Values have been determined by analysis: Basis:

Butter flaky pastry with filling with vanilla flavour

Nutritional values per acc. to convenience grade		Nutritional values per acc. to TS product	
*Energy:	1177 kJ	*Energy:	1412 kJ
*Energy:	281 kcal	*Energy:	337 kcal
*Fat:	14.2 g	*Fat:	17.0 g
of which	*saturates: 8.8 g	of which	*saturates: 10.6 g
	mono-unsaturates:		mono-unsaturates:
	poly-unsaturates:		poly-unsaturates:
*Carbohydrate:	33.3 g	*Carbohydrate:	40.0 g
of which:	*sugars: 7.3 g	of which	*sugars: 8.7 g
	polyols:		polyols:
	starch:		starch:
Fibre:	1.0 g	Fibre:	1.2 g
*Protein:	4.6 g	*Protein:	5.5 g
*Salt:	0.8 g	*Salt:	1.0 g

*mandatory disclosures

- Values have been calculated: Basis: Nutritional information acc. to the specification of the raw materials
- Values have been determined by analysis: Basis:

Product specification

- Is the product vegetarian / ovo-lacto-vegetarian?
No ingredients of animal origin except for milk, milk components, eggs, egg components, honey Yes No
- Is the product ovo-vegetarian?
No ingredients of animal origin except for eggs, egg components, honey Yes No
- Is the product lacto-vegetarian?
No ingredients of animal origin except for milk, milk components, honey Yes No
- Is the product vegan?
No ingredients of animal origin Yes No
- Is the product suitable for the following diets?
Halal - If so, please add the current certificate. Yes No
Kosher - If so, please add the current certificate. Yes No

7 Traceability

The traceability of the product is ensured by means of the following designation / identification:

- Article number Shelf life date Product code Batch number

The critical raw materials used can be identified by means of this designation / identification: Yes No

The raw materials and packaging materials used are specified Yes No Partly

8 Product-Parameter

8.1 Chemical and physical parameters

Generally the target values of the specification are minimum values for the average values (average value \geq target value). The designated tolerance values (upper limit value and lower limit value) refer to the single pieces and are valid for the complete scope of testing (piece \leq upper limit value resp. piece \geq lower limit value).

Butter flaky pastry with apples

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	40	42	38
Length	mm	55	60	50
Width	mm	55	60	50
Height	mm	25	30	20

Butter flaky pastry with cherries

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	40	42	38
Length	mm	55	60	50
Width	mm	55	60	50
Height	mm	25	30	20

Butter flaky pastry with filling with vanilla flavour

Parameter	Unit of measure	Target value	Upper limit value	Lower limit value
Weight per piece	g	40	42	38
Length	mm	55	60	50
Width	mm	55	60	50
Height	mm	25	30	20

8.2 Microbiological parameters of pastries

Parameter	Unit	pastries deepfrozen (dough: RD and PP)	
		target value	upper limit
Aerobic mesophilic colony count	cfu/g	-	-
Coagulase positive staphylococcus	cfu/g	100	1000
presumed Bacillus Cereus	cfu/g	100	1000
E. Coli	cfu/g	100	1000
Mould	cfu/g	10000	-
Salmonella	cfu/25g	-	n.n.
Listeria monocytogenes	cfu / g	-	100

n. d. = "not detectable"

The microbiological values conform to the LFGB or the guidelines of the DGHM:

Yes No

The micro-biological parameters are examined as required in the context of an inspection scheme:

Yes No

9 Irradiation / Trans fatty acids

Has the end product been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the end product contain additives that have been treated with ionising radiation?	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No
Does the product contain any artificial trans fatty acids?	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No
If yes, does the product contain < 2g artificial trans fatty acids per 100g fat?	<input checked="" type="checkbox"/> Yes Quantity	<input type="checkbox"/> No k.A.

10 Confirmation

The supplier/manufacturer of the product hereby confirms that the delivered product (all raw materials and packing materials included) conforms to the EU regulation and to the requirements of German foodstuffs laws (laws, regulations, guidelines and rules) in their current valid version.

The supplier/manufacturer confirms hereby that the delivered product does not contain or consist of genetically modified organisms (GMO) and that the product does not contain any ingredients made of GVO (according to regulation (EG) 1829/2003 and (EG) number 1830/2003). Accidental and technologically inevitable contaminations with genetically modified organisms up to a limit of 0.9% related to the respective ingredient are excluded. Appropriate confirmations provided by the suppliers are available.

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State: 15.06.2022