



Product specification

Put into effect:
08/01

modified:
01/19

Rev.Ind.
11

Burger crispbread with spelt

Product Name: Wholemeal crispbread with spelt

Net Weight: 250g

Ingredients: wholemeal rye flour 98g*, spelt flakes (wheat) 8g*, wholemeal spelt flour (wheat) 6,9g*, 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, spelt

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, sprinkled with spelt flakes
Size (length x width x height):
ca. 108 mm x 65 mm x 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. 9,6 g
Energy	1366 kJ	131 kJ
	324 kcal	31 kcal
Fat	1,6 g	0,2 g
of which saturates	0,3 g	< 0,1 g
Carbohydrate	59 g	5,6 g
of which sugars	1,8 g	0,2 g
Fibre**	21 g	2,0 g
Protein	8,6 g	0,8 g
Salt	1,3 g	0,12 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: $\leq 10^5$ KbE /g
Salmonella: n.n. in 25 g
Escherichia coli: $\leq 10^1$ KbE / g
moulds: $\leq 10^2$ KbE / g

Physical Characteristics: Moisture content: ≤ 5 %



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Sales packaging:	Single packs of paper-PE-composite with banderole, partly with label (Export)
Production:	Subject of procedures and work instructions production of crispbread
Labeling:	Expiry date (MM JJ) and lot number and time
Storage conditions:	surround: Dry place and not smelling nearby store products and materials
Durability:	If properly stored at least 12 months
Use:	As a food
Special consumer groups:	Not suitable for consumers with celiac disease and an allergy to sesame or milk
Marking obligation additives:	non
Information GMO:	Does not require labeling in accordance with Regulations (EG) Nr. 1829/2003 and 1830/2003