

Product Specification

Product name: *Braudstangakrydd*
Article-no.: 140374
Customer no.:
Name of customer
Article-no. customer:
Version: StL0006 valid from 08.03.2023

- 01. Product description:**
Spice preparation
- 02. Level of usage:**
20-25 g per kg mass
- 03. Label marking:**
Spices, salt, SESAME SEED, flavour enhancer E 621, herbs, dextrose

Additional information to label marking: If the product contains allergens which have to be declared on the product, then these allergens are mentioned in brackets (...) next to the ingredient. Further information about allergens are given at the point allergen statement in the product specification.

- 04. Ingredients:**
Spices (paprika, pepper, garlic, chilli, coriander, cumin, fennel, onion, fenugreek) 45 %, salt, SESAME SEED, flavour enhancer (E 621 monosodium glutamate) 13 %, herbs (oregano, thyme, rosemary) 13 %, dextrose [maize, wheat]

The indication of the countries of origin is the main procurement countries, the countries of origin may differ due to global raw material procurement. This information is not subject to the change service; it will only be updated when the product specification becomes valid again.

- 05. Custom tariff no.:**
21039090
- 06. Producer:**
Lay Gewürze GmbH
D-98631 Grabfeld OT Queienfeld, Germany
Tel. 036944/521-0 - Fax 036944/521-300
EU-registration no: TH 04503
- 07. Standard package:**
10 kg LDPE-bag
- 08. Packaging material:**
bag: LDPE (blue/blue)
- 09. Codification:**
Example: P07166117; P: production lot; 07: for the year; 166117: singular number from the computer system
- 10. EAN-Code:**
10 kg LDPE-bag=4022197256172



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11. Storage and transport conditions:

Keep cool and dry, protect against sun, max. + 25 °C. No guarantee for open bags. Short-term elevated temperatures (e.g. transport) do not affect the quality of the product, but should be limited to an unavoidable level.

12. Shelf life:

548 days

13. Remaining life:

182 days

14. Quality marks:

If the product name contains the word "-halal-" that means the product is halal-certified. This product was manufactured, filled and packed according to islamic laws and is recognized as halal.

The product corresponds to the current EU food law, in particular the EU-VO 1881/2006 maximum levels for certain contaminants in or on food and feed and is exclusively for their commercial production.

We guarantee a consistent sensory profile for every delivery our product. The visual impression can be due to raw materials and nature vary within slight tolerances. Warehouse-related changes are possible but are an unrestricted use of the product within the specified minimum shelf life, in compliance with the specified storage conditions, in the original sealed container not opposite. In general, it is safe to exceed the specified storage temperature for transport over a reasonably short period of time

15. Trial taking:

We assure the analytical valuation based on our modified sample drawing procedure according to ISO 948:2009 (test of quantitative and qualitative characteristics of spices and additives).

16. Foreign matter statement:

Our raw material, semi- and finished products are controlled about pests, contaminates like glass, stones and other foreign materials by sieving and metal detection.

This system of product assurance is based on our HACCP-concept.

For products / raw materials, especially small quantities and hand mixes, which are sent as samples, there is no processing / cleaning in our facilities.

We can eliminate the last product risks such as foreign components do not completely exclude and recommend the user of this article, before further use Use the usual safety measures for food such as metal detection or sieving.

17. Mycotoxin/pesticide:

The values of mycotoxins and pesticides are in accordance with the current EU Regulations.

18. Gen technology statement:

The product is in accordance with the GMO Regulations (EC) No 1829/2003 and 1830/2003 and has not to be declared as GMO-product.



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19. Radiation statement:

The product is not treated with Ethylene oxide and ionising rays, which is confirmed by our suppliers.

20. Organoleptic characteristic:

Parameters	Lay specification
Appearance	orange
Smell	typical
Taste	typical
Test medium	1 g + 200 ml hot water

21. Chemical-physical information:

Parameters	Minimum	Maximum	Dimension	Method
Salt content	15,00	19,00	%	§64 LFGB, L 05.02-1
D- Glucose	9,00	13,00	%	§ 64 LFGB, L 07-00-24
Monosodium glutamate	12,00	14,00	%	§64 LFGB, L 07.00-17

22. Microbiological information:

Standard values

Parameters	Maximum	Dimension	Method
Total plate count	5000000	cfu / g	§64 LFGB L00.00-88 mod., L06.00-19 mod.
Salmonella	negative	in 25 g	§64 LFGB L 00.00-20
presumptive Bacillus cereus	1000	cfu / g	§64 LFGB L01.00-72 mod., L00.00-33
Escherichia coli	1000	cfu / g	§64 LFGB L01.00-54 mod., L00.00-132/2
Yeast	100000	cfu / g	§64 LFGB L 01.00-37 mod.
Mould	100000	cfu / g	§64 LFGB L 01.00-37 mod.

23. Nutrition information:

Parameters	Value	Dimension
Energy (kcal) calculated	314,00	kcal
Energy (kJ) calculated	1317,00	kJ
Fat	13,40	g/100 g
Saturated fatty acids	2,00	g/100 g
Carbohydrate (total)	31,80	g/100 g
Carbohydrate (sugar)	22,20	g/100 g
Protein	20,80	g/100 g
Salt content (Na x 2,5)	22,30	g/100 g

The nutrition information are calculated values based on the list of items, supplier information, literature and are not analytic measured values



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24. Legal instructions:

The product is in conformity with the German and European Food Law as well as the ordinances in their current valid form, as mentioned on the product label. The local Food Law in each country if valid for the usage of the mentioned article. It is in the obligation of the client of Lay Gewürze GmbH to know and to obey the local Food Laws. Lay Gewürze GmbH does not take over any responsibility in this respect.



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25. Allergen statement:

Allergens according to Regulation (EU) No 1169/2011	According to recipe free from	Cross-contamination possible, because in the same production facility / -line?*	If "yes" *, are suitable measures taken to avoid cross-contamination so that we refrain from identifying traces?	Limit values for dry products (related to food)	Limit values for liquid products (related to food)
	Yes/No	Yes/No	Yes/No	in ppm	in ppm
Cereals containing gluten and products thereof *	Yes	Yes	Yes	< 20	< 5
Shellfish or Crustaceans and products thereof	Yes	No			
Egg and products thereof	Yes	Yes	Yes	< 10	< 2
Fish / Seafood and products thereof	Yes	No			
Peanuts and products thereof	Yes	No			
Soybeans and products thereof	Yes	Yes	Yes	< 10	< 2
Milk and products thereof (incl. Lactose)	Yes	Yes	Yes	< 20	< 1
Nuts and products thereof **	Yes	Yes	Yes	< 3***	< 3***
Celery and products thereof	Yes	Yes	Yes	< 10	< 3
Mustard and products thereof	Yes	Yes	Yes	< 10	< 5
Sesame and products thereof	No	Yes	Yes		
Sulphur Dioxide & Sulphites at concentrations more than 10 ppm expressed as SO2	Yes	Yes	Yes	< 10	< 10
Lupin and products thereof	Yes	No			
Molluscs and products thereof	Yes	No			

* Cereal allergens: wheat, rye, barley, oats, spelt, kamut (or their hybridized strains) and products thereof

** Nut allergens: Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

*** the nuts are exclusively pistachios, which are stored in sealed packaging away from production

26. Validity:

The specification is valid until we send you a new version.



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27. Legend:

This document is automatically issued and is valid without signature.



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