


Article No.: 647 91865E	PRODUCT SPECIFICATION	 <i>Immer eine Idee voraus!</i>
	Roux light RSPO-MB	Page 1 of 2

General / product description:

The product is prepared by mixing wheat flour and other ingredients followed by cooling and granulation.

The product is a food and is in accordance to all relevant food law directives and regulations for Germany and the European Union and determined for binding of soups and sauces

HACCP:

According to the Codex Alimentarius' principles, HACCP concepts exist for productions of all products, of which their application is examined and certified in regards with our quality audits.

Preparation / degustation:

- For sauce: stir 80-100g of Roux in 1 litre of hot boiling water
- For soup: stir 60-70g of Roux in 1 litre of hot boiling water

Sensory of the prepared product:

Consistency (dry Product):	Granules
Appearance / Colour (Prepared):	light yellow, whitish
Odour / Taste (Prepared):	neutral
Consistency (prepared)	bound, homogenously
Convenience:	free dosing

Product advantages:

Vegan
 Without yeast extract
 Without gelatine
 Without hydrogenated fat


Microbiology requirements:

Criteria:	Unit	Max Amount
TPC	cfu/g	1.000.000
Yeast	cfu/g	10.000
Moulds	cfu/g	10.000
Coagulase positive staphylococci	cfu/g	100
Salmonella	25g	Negative
Enterobacteriaceae	cfu/g	10.000
Bacillus Cereus	cfu/g	1.000
Escherichia coli	cfu/g	100
sulphite-reducing clostridia, spores	cfu/g	1.000

Nutritional facts:

All nutrition facts are in accordance to the regulation 1169/2011/EC on labelling of foodstuff.

	Per 100 g dry product
Energy (kJ / kcal)	2352/ 566
Fat (g), with saturated fat (g)	40,7 26,9
Carbohydrates (g), with sugar (g)	41,6 1,1
Protein (g)	7,2
Salt (g)	0,03

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Declaration for the German and European Food Law:

- 1) Ingredients:
Wheat flour, palm fat
- 2) Allergens present in ingredients:
Allergens are indicated in ingredients list (see no. 1)

Contamination risk:

Despite a minimization concept which we strictly apply in our site, the risk of cross-contamination cannot be excluded with absolute certainty. The following allergens are occasionally present in our site:

- Allergens: eggs, soy, milk, celery and its relevant products

Confirmation GMO:

Engel Food Solutions (Nähr Engel GmbH) confirms that all potatoes, maize, soy and rapeseed which are used in our site do not contain any genetically modified organisms under consideration of the EU laws and EU directives 2001/18/EEC, art. 2, 1829/2003/CE and 1830/2003/CE

Confirmation residue limits:

Engel Food Solutions (Nähr Engel GmbH) confirms, that the product is in accordance to the following requirements:

Heavy metals:	complies with the relevant EU- regulations
Pesticides:	complies with the relevant EU- regulations
Mycotoxins:	complies with the relevant EU- regulations
Ionisation:	complies with the relevant EU- regulations (the product has not been treated with ionisation)

Packaging / Storage:

The packaging conforms to the regulations (EC) 1935/2004, 10/2011 and the directive 2007/19/EG.

Content:	12,5kg
Packing:	bucket
Storage conditions:	dry at room temperature
Shelf life:	18 months in unopened packaging under above conditions

Divers:

Above information correspond with our best present knowledge and experience.
It is considered only as information about our products and do not exempt from further own tests.

The product complies with the applicable German / EU Food Law without restriction.
Distributors in each country outside Germany carry the responsibility - especially in regards with local requirements - for legal declaration of the products manufactured by our company.

Issued:	Approved:	Valid from:
By: QM	By: GF	01.10.2019
Date: 01.10.2019	Date: 01.10.2019	Electronic document, valid without signature