



# SPECIFICATION

<b>Product name</b>	FL Beans Mix Salted (soy oil)
Version date	06-06-2019

## Reason for update

correction in declaration

## Product Description

Mix of edamame beans, soy beans, black soy beans, fried broad beans and coated peas

## Process Description

Mixing - X-ray machine - metal detector - packing - storage

## Recipe

Ingredients	Percentage in product	Additive number	Function	Countr(y) (ies) of origin
edamame beans	19.20			China
black soy beans	19.20			China
soya beans	19.20			China
fried broad beans (broad beans, soy oil, sodium hydrogen carbonate(E500ii))	13.60			China
peas	12.60			United Kingdom
wheat flour	4.00		flour	China
soy oil	3.60		vegetable oil	China
modified corn starch	3.20		modified starch	Italy
sugar	2.40			China
soy sauce (water, soy beans, wheat, salt)	1.80			China
salt	1.00			China
ammonium bicarbonate	0.20	E503ii	raising agent	China

## Remarks

## Ingredient and Allergen Declaration according EU-legislation

19% black **soy** beans, 19% edamame beans (**soy**), 19% **soy** beans, 14% fried broad beans (broad beans, soy oil, raising agent [E500]), 13% peas, **wheat** flour, **soy** oil, modified corn starch, sugar, soy sauce (water, **soy** beans, **wheat**, salt), salt, raising agent (E503).

## Average Nutritional Values (in grams per 100 gram)

kJoule	1766	Trans fatty acids	0,1	Dietary Fiber	10,2
kcal	421	Available Carbohydrates	34,9	Sodium (mg)	413,0
Fat	14,2	o.w. sugars	6,7	Salt	1,0
o.w.saturated	2,3	Protein	33,3		
o.w. mono unsaturated	3,1				
o.w. poly unsaturated	8,2				

## Dietary Intolerance Information

Allergy and Food Intolerance Information according to European legislation	
	Present / Absent / May contain
Cereals containing gluten (wheat, rye, barley, spelt, kamut) and products thereof	+
Crustaceans and products thereof	-
Eggs and product thereof	-
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	+
Milk and products thereof (including lactose)	-
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia) and products thereof	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame and product thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed as SO <sub>2</sub>	-
Lupine and products thereof	-
Molluscs and products thereof	-

Poultry and poultry products	-
Beef and beef products	-
Pork and pork products	-
Honey	-
Cocoa	-
Flavour Enhancers (E621-E635)	-
Flavourings according to regulation 1334/2008/EC	-
Flavouring preparations	-
Natural flavouring substances	-
Process flavourings	-
Smoke flavourings	-
Substances according to Annex III regulation 1334/2008/EC	-
Flavouring substances	-
Nature identical flavouring substances	-
Artificial flavouring substances	-
Maize and maize products	+
Coriander	-
Carrots	-

+ = Present, +/- = May contain, - = Absent, ? = Unknown

## Chemical and Physical Requirements

Parameter	Value / limit	Dimension
Foreign bodies (metal, glass)	absent	
Foreign bodies (others)	1	per 1000 kg
Moisture	<5	%
Peroxide (ex factory)	<10	meq O <sub>2</sub> /kg fat
Heavy metals - Lead	0,2	ppm

Heavy metals - Cadmium	0,2	ppm
Heavy metals - Mercury	0,2	ppm
Pesticides	Acc EU reg	
Sulphur dioxide	<10	ppm

#### Microbiological requirements ex factory

	Units	N	C	Value (m)	Value (M)	Method
Aerobic Plate Count	cfu/g	5	2	10000	100000	ISO 4833
Mould	cfu/g	5	2	1000	10000	ISO 7954
Enterobactereacea	cfu/g	5	2	100	1000	ISO 21528-2
E.-coli	cfu/g	5	2	not present	10	ISO 16649-2
Staphylococcus Aureus	cfu/g	5	2	100	1000	ISO 6888
Salmonella	cfu/ 25g	5	0	not present	not present	ISO 6579

#### Sensory

Appearance	Green, black, yellow beans and white coated peas
Colour	Green, black, yellow and white
Texture	Crunchy
Taste	Typical for the beans and peas with salty and soy soy sauce flavour

#### GMO-Statement

	Y / N
Does the product contain or is it (in part) produced from any Genetically Modified Organism.	N
Does the product contain or is it (in part) derived from any Genetically Modified Organism.	N
Is the product (in part) produced with the aid of any Genetically Modified Organism.	N

#### Transport and Storage Conditions

Store in a cool, dark and dry place.
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#### Shelf Life (in months after production in original, closed packaging)

12
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#### Packaging

Type	Description	Weight
Primary	Plastic blue bag	10
Secondary	Carton box	

