



FINISHED PRODUCT SPECIFICATION

SWEET POTATO BIO
Dried organic sweet potato crisps

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1. BASIC INFORMATION

Product code	CHIPS_002
Product name	Sweet potato BIO Dried organic sweet potato crisps

2. PRODUCT DESCRIPTION

Product obtained from fresh, ecological raw material, subjected to appropriate technological processes, including innovative microwave-vacuum drying method to ensure its durability.

3. COMPOSITION –INGREDIENTS DECLARATION

Material
Organic sweet potato
100 g of final product is made from 641 g of fresh sweet potatoes

4. COUNTRY OF ORIGIN

Material	Country of origin
Organic sweet potato	Spain, USA / EU countries, Egypt, Peru, India

5. APPLICATION

Product intended for human consumption, produced in accordance with the requirements of EU legislation on food production.
Product of vegetable origin.

6. ORGANOLEPTIC REQUIREMENTS

Sensory evaluation	
Before preparation	
Appearance	Mixture of slices and crumbles
Consistency	---
Colour*	Bright - orange (dark - yellow) to dark-orange (bright-red), with brown peel
Taste	Typical of sweet potato, without any aftertaste
Texture	Crispy

*100% natural product – during storage period changes may occur.

7. MICROBIOLOGICAL REQUIREMENTS

Enterobacteriaceae max	100 cfu / g
Staphylococcus coagulase-positive	< 10 cfu / g
Salmonella negative in	25 g

8. PHYSIO-CHEMICAL REQUIREMENTS

Water content, not more than	6,0 %
Noxious metal content	In compliance with the valid Food Law
Pesticide residues content	In compliance with the valid Food Law

9. NUTRITIONAL VALUE*

	In 100 g
Energy (kJ)	1558
Energy (kcal)	370
Fat (g)	5,4
Of which saturates (g)	1,8
Carbohydrates (g)	66,2
Of which sugars (g)	39,6
Fibre (g)	15,9
Protein (g)	6,2
Salt (g)	0,32

*Nutritional values are based on results of analysis or calculations (Data base „Tables of nutritional values of alimentary products and dishes“ Hanna Kunachowicz, Irena Nadolna, Beata Przygoda, Krystyna Iwanow, Food and Nutrition Institute, Warsaw 2005 or data from our raw material suppliers)

10. GMO STATUS

The product does not contain genetically modified ingredients.

11. SHELF LIFE/EXPIRY DATE

Shelf life in the original packaging is not more than 12 months.

12. STORAGE CONDITIONS

Product should be stored in conditions where maximum temperature does not exceed 30°C (optimal temperature 15-20 °C) and the maximum air humidity is 75%. After opening the original packaging the product should be used immediately or tightly sealed to avoid contact with the environment. Protect from light. Means of transport adopted to food transportation standards, must be clean, free from pests and off odours.

13. PACKAGING

Multilayer foil bags (three-layer laminate) net weight 25 g.
Label allows for product identification. Packaged in a protective atmosphere.

Possible size and weight modifications according to purchasers needs.

Packaging produced in accordance with **Regulation (EC) No 1935/2004 of the European Parliament and the Council dated 27 October concerning materials and articles intended to come into contact with food and with the Regulation of Commission (WE) No 10/2011 dated 14 January 2011 on materials and plastic products intended to come into contact with food.**

14. QUALITY SYSTEM

The following quality assurance and management systems are in place at "Paula Ingredients": FSSC 22000, Bio Certificate, Kosher and Halal Certificate for selected product.

15. METAL DETECTION

Product tested with metal detector: ferromagnetic metals (1,5 mm), stainless steel (2,0 mm), non-ferrous metals (1,5 mm).

16. RADIATION

The product has not undergone radiation/ionizing radiation.

17. NANOMATERIALS

Product does not contain nanomaterials. Product is not a nanomaterial.

18. ALLERGEN DATA

Allergen/compound	Present in product	Present in the same production line	Present on production plant premises
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose ; (b) wheat based maltodextrins ; (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;	no	no	yes
Crustaceans and products thereof;	no	yes	yes
Eggs and products thereof;	no	yes	yes
Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine;	no	no	no
Peanuts and products thereof;	no	no	no
Soybeans and products thereof, except: (a) fully refined soybean oil and fat ; (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D- alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;	no	no	yes
Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;	no*	yes	yes
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;	no	no	no
Celery and products thereof;	no	yes	yes
Mustard and products thereof;	no	no	no
Sesame seeds and products thereof;	no	no	yes
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO 2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;	no	yes	yes
Lupin and products thereof;	no	no	no
Molluscs and products thereof.	no	yes	yes

*Product may contain milk

Prepared by:	Production Department:	Quality Department:	Food Safety System Leader: