



Typical Specifications

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Organic 3 Corn Sprouted Breakfast Mix 2.5 kg

1. General

This technical specifications applies to the Organic 3 Corn Sprouted Breakfast Mix 2.5 kg
The product is manufactured according to technical instructions approved by the company's board .

Intentional use: consumed as such.

Ingredients: 45% organic sprouted buckwheat , 45% organic sprouted oat flakes, 10% organic sprouted sun flower seeds

Origin raw material: EU Agriculture.

The place of provenance of the primary ingredient is different to that of the food.

The raw materials should correspond to our specifications.

Packaging materials: Paper bags, labels, cardboard outer cases.

Country of production: Romania

Eco control body number: RO-ECO-007

2. Technical requirements for quality

2.1 Sensory properties:

Characteristic	Conditions
Aspect	Mixed with sprouted seeds
Color	Characteristic color of ingredients
Smell - taste	Characteristic, odorless and tasteless mold

2.2 Physico-chemical parameters:

Characteristic	Conditions	Reference documents
Moisture: (%)	Max. 13	Internal regulation
Gluten	< 20ppm	Regulation (EU) no. 41/2009

2.3 Heavy metals:

Characteristic	Conditions	Reference documents
Lead: (mg/kg)	Max. 0.2	Internal regulation
Cadmium: (mg/kg)	Max. 0.1	Internal regulation

2.4 Pesticide content:

Characteristic	Conditions	Reference documents
Organochloropesticides: (mg/kg)	<0.01	Bundesverband Naturkost Naturwaren – indicative values for pesticides
Organophosphorpesticides: (mg/kg)	<0.01	
Other pesticides: (mg/kg)	<0.01	



2.5 Micotoxine content:

Characteristic	Conditions	Reference documents
Deoxynivalenol (µg/kg)	<750	Regulation (EU) no. 1881/2006
Zearalenone (µg/kg)	<75	
Aflatoxin B1 (µg/kg)	<2	
Aflatoxin B1+B2+G1+G2 (µg/kg)	<4	
Ocratoxina A (µg/kg)	<3	

2.6 Microbiological parameters:

Characteristic	Conditions	Reference documents
Salmonella (ufc/g)	Absent/25g	Regulation (EU) no. 2073/2005
E coli O157 (ufc/g)	Absent/25g	Internal Regulation
Listeria monocytogenes (ufc/g)	<100	Regulation (EU) no. 2073/2005

3. List of allergens (EEC Regulation 1169/2011)

ALLERGENS	Ingredient		Cross contamination	
	Yes	No	Yes	No
Gluten-containing cereals (wheat, oat, barley, rye, spelt) and products made thereof		X		X
Shellfish and products made thereof		X		X
Egg and egg products made thereof		X		X
Fish and products made thereof		X		X
Peanuts and products made thereof		X		X
Soy and products made thereof		X		X
Milk and products made thereof (incl. lactose)		X		X
Nuts and products made thereof		X	X	
Celery and products made thereof		X		X
Mustard seeds and products made thereof		X		X
Sesame seeds and products made thereof		X		X
Sulphur dioxide and sulphites at a concentration of more than 10 mg/kg or 10 mg/l		X		X
Lupine and products made thereof		X	X	
Mollusks and products made thereof		X		X

4. Nutritional Value

Energy value kj/ kcal /100g:	1687.8/401
Protein g/100g	12.4
Carbohydrate g/100g	60.1
Sugars g/100g:	1.8
Fat g/100g:	11
Saturated fat g/100g:	1.5
Fibre g/100g	6.2
Salt g/100g	0.03

5. Packaging, marking, storage, transport and documents

Packaging

The product is packed in paper bags of 2.5 kg, labeled, 4 bags in cardboard outer case, 81 boxes (324 bags) / pallet with the height of 1.95 m.

Marking

The label (printed boxes) contains the following information

- product name
- name of the producer or the distributor
- ingredients
- net weight
- expiration date
- lot
- storage conditions
- preparation
- country of origin
- the place of origin of the primary ingredient
- specific markings organic products

Storage, transport and documents

Finished products are stored in the space provided for that purpose , finished products warehouse, on pallets or shelves, on lots with the rules FIFO / FEFO. The warehouse is clean, ventilated area away from strong heat and light, mold, pests. Storage Conditions: Temperature: max. 25° C, Humidity: max 65 %, away from direct sunlight.

The shelf life is 12 months from date of manufacture.

6. The rules for checking quality

Quality check is made for each batch. Every batch is checked: humidity, organoleptic properties, the net weight of individual packaging, packaging, marking and labeling, microbiological properties. The pesticide, micotoxine and heavy metals content are check at least once a year.