



SPECIFICATION

Product name	Superior Mix Alt 3kg		
Supplier	KORO	Version no	2
Supplier item code	REIS_001	Prod. Group	Rice crackers

Reason for update

Updated spec

Product Description

Mix of 5 different rice crackers and peanutcrackers

Process Description

Recipe

Ingredients	Percentage in product	Sub Ingredients	Origin	Countr(y) (ies) of origin
Rice	42,8			Thailand
Modified starch	13,2		Corn, tapioca	Italy, Germany, China
Peanut	11,6			China
Wheat flour	11,1			China
Sugar	6,5			China, Thailand
Glucose syrup	6,1			China, Thailand
Soy sauce	5,2	water, soybeans wheat, salt		China, Thailand
Maltodextrin	1,3			China
Sesame seeds	0,9			China
Raising agent E503	0,4	Ammonium carbonates		China
Salt	0,3			China
Colour	0,2	E141, E150a, E160c		China, India, Malaysia
Seaweed	0,2			China, Korea
Potato starch	0,1			China
Soy sauce powder	<0,1	Fermented soy sauce, water, soy bean, wheat, maltodextrin, salt)		Thailand
Chili powder	<0,1			Thailand
yeast extract	<0,1			France

Remarks



Ingredient and Allergen Declaration according EU-legislation

Ingredients: 43% rice, modified starch (corn, tapioca), 12% **peanut, wheat** flour, sugar, glucose syrup, soy sauce (water, **soy** beans, **wheat**, salt), maltodextrin, **sesame** seeds, salt, seaweed, potato starch, soy sauce powder (fermented **soy** sauce, water, **soy** bean, **wheat**, maltodextrin, salt), chili powder, yeast extract, colour (caramel, paprika extract, E141).
 May contain **nuts**.

Average Nutritional Values (in grams per 100 gram)

kJoule	1710	Trans fatty acids		Dietary Fiber	2,7
kcal	405	Cholesterol		Sodium (mg)	490,00
Fat	6,3	Available Carbohydrates	78,1	Salt	1,2
o.w.saturated	1,2	o.w. sugars	12,7	Moisture	
o.w. mono unsaturated	2,9	o.w. starch		Ash	
o.w. poly unsaturated	1,9	Protein	7,6		

Is the product suitable for

	Y / N
Vegetarians (free from animal products by products with the exception of egg, milk, milk products, rennet and honey)	Y
Vegans (free from all animal products including egg, milk, milk products and honey)	Y
Coeliacs (gluten free according to EU Regulation 41/2009)	N
Organic products	N
Kosher	N
Halal	N

Dietary Intolerance Information

Allergy and Food Intolerance Information according to European legislation	Present as ingredient	Traces (No trace < detection limit)	
	Yes / No	Yes mg/kg	No
Cereals containing gluten (wheat, rye, barley, spelt, kamut) and products thereof	Yes		
Crustaceans and products thereof	No		No
Eggs and product thereof	No		No
Fish and products thereof	No		No
Peanuts and products thereof	Yes		
Soybeans and products thereof	Yes		
Milk and products thereof (including lactose)	No		No
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia) and products thereof	No	Yes	
Celery and products thereof	No		No
Mustard and products thereof	No		No
Sesame and product thereof	Yes		

Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg	No		No
Lupine and products thereof	No		No
Molluscs and products thereof	No		No

Dietary Information	Present as ingredient	Traces (No trace < detection limit)	
	Yes /No	Yes mg/kg	No
Poultry and poultry products	No		No
Beef and beef products	No		No
Pork and pork products	No		No
Honey	No		No
Cocoa	No		No
Flavour Enhancers (E621-E635)	No		No
Flavourings according to regulation 1334/2008/EC	No		No
Flavouring preparations	No		No
Natural flavouring substances	No		No
Process flavourings	No		No
Smoke flavourings	No		No
Substances according to Annex III regulation 1334/2008/EC	No		No
Flavouring substances	No		No
Nature identical flavouring substances	No		No
Artificial flavouring substances	No		No
Maize and maize products	Yes		
Coriander	No		No
Carrots	No		No

Defects

Parameter	Value	Dimension	Tolerance	Method
Foreign bodies (glass, metal)	absent			Metal detection: metal. Visual: glass
Foreign bodies (others)	1	per 1000 kg		visual
Broken	n.a.			visual

Chemical and Physical Requirements

Parameter	Value	Dimension	Tolerance	Method
Aflatoxin B1	2	mg/kg	max. 2,0	Reg. 178/2010, HPLC*
Aflatoxin B1+B2+G1+G2	4	mg/kg	max. 4,0	Reg. 178/2010, HPLC*
Peroxide	<10	meq O2/kg fat (origine)	max 20 ex factory	ISO3960

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
Enterobacteraceae	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	5 different colours and shapes
Colour	different variety of colour
Texture	crispy/crunchy

Taste	
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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
Are certificates of Identity Preserved Ingredients available on demand.	N

Transport and Storage Conditions

Cool, dark and dry in original closed packaging.
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Shelf Life

7 months after production, in closed original packaging.
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