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Productspecification

Broad Beans Roasted Salted 25kg

Item No.: BOHNE_007

31/10/2019

General information

Product description	Oil roasted and salted broad beans
Country of origin	produced in Spain
Shelf life	8 months after production
GMO	GMO free
Intended use	Food (ingredient)
Warning	Childeren may choke on this product

Logistics information

Packaging	Plastic bag
Type of pallet	Euro
Relative humidity	< 65 %
Storage temperature	< 15 °C
Storage advise	Cool, dry, out of direct sunlight and packed

Ingredient declaration

ingredients:

broad beans (81%), sunflower oil (non hydrogenated), salt (2%).

Store cool, dry, out of direct sunlight and packed

Average nutritional value per 100gr:

Energy 1673 kJ/400 kcal, Fat 16,2 g, of which saturated fatty acids 1,9 g, Carbohydrates 31,4 g, of which sugar 3,1 g, Dietary fibres 15,8 g, Protein 24,3 g, Salt < 2,50 g

Ingredients	Percentage	Tolerance	Country of Origin
Broad beans	81,00 %		EG
Sunflower oil (non hydrogenated)	17,00 %		EU, RU, UA
Salt	2,00 %	+/- 0,5 %	ES
Total:	100 %		

All the above ingredients are present in the recipe of this product. If there's no percentage behind certain ingredients, this information is confidential and will not be released by the supplier.

Sensory properties

Flavour	salty
Odour	neutral
Colour	golden yellow
Texture	crunchy
Shape	flat, broad bean

Averages nutritional values (may vary with the season)		
Energy		1673 kJ/100 g 400,00 Kcal
Fat		16,2 g/100 g
of which saturated fatty acids		1,9 g/100 g
of which monosaturated fatty acids		7,03 g/100 g
of which polyunsaturated fatty acids		7,23 g/100 g
Trans fatty acids		g/100 g
Carbohydrates		31,4 g/100 g
of which sugar		3,1 g/100 g
Dietary fibres		15,8 g/100 g
Protein		24,3 g/100 g
Sodium	<	1000 mg/100 g
Salt	<	2,50 g/100 g
Source:		Supplier

This product is produced with natural raw materials and by natural variation, the composition may change. Adjustments will not automatically change the nutritional values given above.

Micro organism	Max-Tolerance	Method
Total plate count	500.000 cfu/g	ISO 4833
Yeasts	10.000 cfu/g	ISO 7954
Moulds	10.000 cfu/g	ISO 7954
Salmonella	Absent/25 g	ISO 6579
Escherichia coli	100 cfu/g	ISO16649-2

Mycotoxins	Max-Tolerance	Method
Aflatoxin B1	ppb	HPLC MS/MS
Aflatoxin B1+B2+G1+G2	ppb	HPLC MS/MS
Ochratoxin A	ppb	HPLC MS/MS
Patulin	ppb	HPLC MS/MS
Deoxynivalenol (DON)	ppb	HPLC MS/MS

Chemical values		
Moisture	Max. 4	%
Water activity		
Peroxide value		meq/kg fat
Free fatty acids		%
Sulphur dioxide and sulphites		ppm

Physical values		
Foreign bodies	Max. 0,05	%
Metal detection	Yes	
Ferro	1,2	mm
Non-Ferro	2,0	mm
SS	2,5	mm

Additional information

Manufacturing method	peeling, macerating, frying, salting, packing
Pesticides	according to EU-legislation
Heavy metals	according to EU-legislation
Radioactivity	according to EU-legislation
Size	
Additional information	plant own extraneous matter: max. 1%

Allergens (1169/2011/EC)

+ = present / - = not present / o = may contain traces of

- Cereals containing gluten and products derived from gluten containing grains*
- Crustaceans and products derived from crustaceans
- Eggs and products derived from eggs
- Fish and products derived from fish
- Groundnuts (peanuts) and products derived from groundnuts
- Soy and products derived from soy
- Milk and products derived from milk (including lactose)
- Nuts and products derived from nuts**
- Celery and products derived from celery
- Mustard and products derived from mustard
- Sesame seeds and products derived from sesame
- Sulphur dioxide and sulphites (E220 t/m E228) > 10 mg/kg
- Lupine and products derived from lupine
- Molluscs and products derived from molluscs

* Wheat, Rye, Barley, oats, spelt and products thereof

** Almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), brazil nuts (*Bertholletia excelsa*), pistachio (*Pistacia vera*), macadamia nuts (*Macadamia ternifolia*)