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	COCOA CORN FLAKES	Date of issue:	21.01.2021
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NAME OF PRODUCT: COCOA CORN FLAKES WITH CHOCOLATE FLAVOUR

INGREDIENTS

corn grit 71 %, sugar, fat reduced cocoa powder 3 %, salt, malt extract powder from **barley**, glucose-fructose syrup, flavor.

PRODUCT DESCRIPTION

Extruded and flaked corn flakes. Method of production: extrusion. Product varied, oval flakes.

Dimensions approximately: standard: 2 cm x 2,5 cm.

PRODUCT SPECIFICATION

Sensory characteristics

- colour: brown ,
- texture: dry and porous,
- consistency: crispy, constant,
- taste and odour: typical for used raw materials,
- appearance diverse: round and oval, allowed a small amount of crushed flakes - about 5%

Nutrition facts

	per 100g	% RI* in 100 g	in 1 portion (30 g)	% RI in 1 portion (30 g)
Energy	1621 kJ / 382 kcal	19	486 kJ/ 115 kcal	6
Fat	1,9 g	3	0,6 g	1
Saturates	0,37 g	2	0,1 g	1
Carbohydrate	81,7 g	31	24,5 g	9
Sugars	18,5 g	21	5,6 g	6
Fibre	3,3 g	-	1,0 g	-
Protein	8,0 g	16	2,4 g	5
Salt	1,78 g	30	0,5 g	9
Sodium	0,7 g	23	0,2 g	9

One portion 30 g = about 5 tbs.

*Reference intake of an average adult (8400 kJ/2000 kcal).


Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 [Annex XIII].

Chemical and physical parameters:

- moisture: max 4%;
- metals Commission Regulation (EC) No 1881/2006, maximum levels (mg/kg wet weight):
 - Lead: 0,20 mg/kg;
 - Cadmium: 0,10 mg/kg;
- Pest and their residues – absent;
- Organical and inorganic contaminations - absent.

Mycotoxins Commission Regulation (EC) No 1881/2006 and Commission Regulation (EC) No 1126/2007, maximum levels:

- Aflatoxins B1 - 2 µg/kg,
- Aflatoxins sum of B1, B2, G1 and G2 - 4 µg/kg,
- Ochratoxin A - 3 µg/kg,
- Deoxynivalenol (DON) - 500 µg/kg,
- Zearalenone - 50 µg/kg,
- Fumonisin sum of B1 and B2 – 400 µg/kg.

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Mikrobiological parameters

- Salmonella in 25 g – non-present ,
- E.coli < 10 cfu/g
- Coliform - in 0,1 g – non-present,
- Bacillus cereus <10² cfu/g,
- Yeasts < 100 cfu/g,
- Moulds < 100 cfu/g.

ALLERGENS

<u>Allergens:-</u> When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	YES	YES	YES	YES	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	YES	YES	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 [Annex II].

METAL DETECTION

Ferrous: 1,2 mm
Non ferrous: 1,5 mm
Stainless steel: 2,0 mm

RADIATION


The product was not subjected to radiation processes.

GMO STATEMENT

We declare that the raw materials used to production do not contain genetically modified organisms.

NET WEIGHT

Qn=250 g, T1 = 9 g, Qn-T1= 241g, 2T=18 g, Qn-2T=232g
Qn=375 g, T1 = 11,2 g, Qn-T1= 363,8g, 2T=22,4 g, Qn-2T=352,6 g
Qn=450 g, T1 = 13,5 g, Qn-T1= 436,5,5g, 2T=27 g, Qn-2T=423,0g
Qn=750 g, T1 = 15 g, Qn-T1= 735g, 2T=30 g, Qn-2T=720g
Qn=1000 g, T1 = 15 g, Qn-T1= 985g, 2T=30 g, Qn-2T=970g
more than 1 kg +/- 1,5 %.

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PACKING MATERIAL

- unit package - laminate foil PP/PE, foil PP or PP/PE and label or colored cardboard;
- shipping carton - cardboard box ;
- transport pallet – wooden pallet and stretch foil.

MARKING

Each unit packet contains the following information:

- product name,
- components,
- nutritional value,
- net weight
- batch number,
- the date of minimum durability,
- the storage conditions,
- manufacturer's name.

STORAGE CONDITIONS

Product should be stored in dry, clean, free of pests and their residues in conditions securing unit package from damage. The product should be stored at ambient temperature, protected from direct sunlight. The relative air humidity should not exceed 75%. After opening product should be stored in a dry and dark place.

TRANSPORT CONDITIONS

Means of transport: dry, indoor, clean, no undesirable odors, protecting the load from getting wet.

PREPARATION WAY

Product ready for direct consumption.

SHELF LIFE

14 months of date manufactured.

PRODUCT INTENDED USE

Product designed for children and adults to the exclusion of people intolerant to gluten, peanuts and other nuts.