

# Product Specification

## TRIFAMANDE /BAA/20KG

2.43710.016

### 1. GENERAL INFORMATION

Article number: 2.43710.016  
Product denomination: trifamande mix  
Product description: mix for the preparation of trifamande

### 2. APPLICATION / DOSAGE

800 g Trifamande, 500 g butter, 500 g caster sugar, 300 g eggs, 500 g prepared Crème Pâtissière. Mix the butter and sugar. Add the eggs and the Trifamande, mix until smooth. Gradually fold in the prepared crème patissière. Bake at 220 °C.

### 3. SENSORY

Taste: typical  
Odor: typical  
Colour: off-white  
Texture: powder

### 4. INGREDIENT LIST

Ingredients	E-Nr.	%	Description	Source	Country of origin
WHEAT flour		35%		Wheat	Netherlands
Rice flour		25%		Rice	Netherlands
WHEAT starch		17%		Wheat	Belgium, France, Germany
Sugar		15%		Sugar beet	Netherlands
ALMONDS		6%		Almond	Africa
Raising agent	E450i	1%	Disodium diphosphate	Chemical	China, Thailand
Raising agent	E500ii		Sodium bicarbonate	Mineral	Great Britain
Flavouring		<1%			Netherlands

### 5. NUTRITIONAL VALUES

Nutritional data per 100g product

Energy Kcal	366
Energy KJ	1.534
Protein total	6,6 g

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Vegetable Protein	6,6 g
Animal Protein	0,0 g
Carbohydrates total	75,4 g
Mono-Disaccharides	16,0 g
Oligo-Saccharides	0,0 g
Poly-Saccharides	59,1 g
Polyoles	0,0 g
Fat total	4,0 g
Vegetable Fat	4,0 g
Animal Fat	0,0 g
Saturated Fat	0,4 g
Mono Unsaturated Fat	1,2 g
Poly Unsaturated Fat	0,7 g
Trans-fatty acids	0,0 g
Cholesterol	0,0 mg
Glycerol	0,0 mg
Fiber	2,1 g
Sodium	275,6 mg
Salt	0,7 g

## 6. MICROBIOLOGICAL PARAMETERS

Parameters	Target	Minimum	Maximum	Method
Total viable count cfu/g			1000000	
Yeast cfu/g			10000	
Moulds cfu/g			10000	



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## **7. PACKAGING / STORAGE CONDITIONS**

Primary packaging:	Paper bag with PE inliner
Shelf life:	12 months
Storage conditions:	18 - 24°C

## **8. GMO STATEMENT**

This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

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## 9. ALLERGENES (according to alba)

+ = present, - = absent, ? = may contain traces

Cow's milk protein	?	
Lactose	?	
Hen's egg	?	
Soy protein	?	
Soy oil	-	
Gluten	+	WHEAT flour WHEAT starch
Wheat	+	WHEAT flour WHEAT starch
Rye	?	
Barley	?	
Oats	?	
Spelt	?	
Kamut	-	
Beef	-	
Pork	-	
Chicken	-	
Fish	-	
Molluscs and crustaceans	-	
Maize	+	Flavouring
Cocoa	?	
Legumes / Pulses	-	
Nuts	+	ALMOND
Almond	+	ALMOND
Hazelnuts	?	
Walnuts	-	
Cashew	-	
Pekan nuts	-	
Brazil nuts	-	
Pistacchio nuts	-	
Macadamia/Queensland nuts	-	
Peanuts	-	
Sesame	-	
Glutamate (E620 - E625)	-	
Sulphite (E220 - E228) > 10ppm	-	
Coriander	-	
Celery	-	
Carrot	-	
Mustard	-	
Lupine	-	

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### 10. ALLERGENES (according to FIC)

+ = present, - = absent, ? = may contain traces

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	+	WHEAT flour
		WHEAT starch
Crustaceans	-	
Eggs	?	
Fish	-	
Peanuts	-	
Soy	?	
Milk and products thereof (including lactose)	?	
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia, Queensland nuts)	+	ALMOND
Celery	-	
Mustard	-	
Sesame	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	-	
Lupine	-	
Molluscs	-	

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## 11. ADDITIONAL INFORMATION

### Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EU) 1169/2011 on the provision of food information to consumers

Regulation (EC) 1334/2008 (flavourings)

### Certification:

BRC

### Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

### Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

### Packaging materials:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

### Suitability of the product for:

Diets	Suitability
Celiacs	no
Halal	yes
Kosher	yes
Lactose intolerance	yes
Vegans	yes
Vegetarians	yes

Certificates	Availability
Kosher Certificate	no
Halal Certificate	yes

According to our knowledge any information mentioned above is correct and true.  
Relevant parameter for release are subject to control of versions.  
No update service.