

063020EU BREADCRUMBS 5KG

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Date: 29.01.2025

Ref:

01 General description

White, light-brown breadcrumbs of medium coarse granulation.

02 Ingredients

Ingrediënt	%
Soft wheat flour	
Water	
Salt	
Yeast	

03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	11,00%	Max.	2h, 130°C	
Density	540g/l	+/-80g/l		
Granulation			Simon Lab sifter	Average figures
1240μ	0,00%-11,50%	Min./Max.		
1000μ	4,50%-19,50%	Min./Max.		
<250μ	1,50%-16,50%	Min./Max.		

04 Microbiology

Micro-organism	n	С	m	М	
TVC	5	3	50000cfu/g	100000cfu/g	
Salmonella	5	0	absent/25g	absent/25g	
Yeasts	5	3	100cfu/g	1000cfu/g	
Moulds	5	3	100cfu/g	1000cfu/g	

05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conforms to legislative maximum levels in the EU.

Deoxynivalenol: max. 600 ppb Ochratoxine A: max. 3 ppb Zearalenon: max. 75 ppb HT2 & T2: max. 20 ppb Aflatoxine B1: 2 ppb

Aflatoxine B1+B2+G1+G2: 4 ppb

Ergot alkaloids : EU legislation 2023/0915 + all modifications

Pb: 0,2 ppm

Cd: EU legislation 2023/0915 + all modifications

Pesticides: EU legislation 396/2005 + all modifications

06 Organoleptic Description

Attribute	Description
Colour	Typical pale brown colour
Flavour	Typical, without off-flavours
Odour	Typical, without off-flavours
Texture	Firm

07 Nutritional information

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Parameter	per 100g (average)
Energy (kjoules)	1500kJ
Energy (kcal)	357kcal
Fat	2,0g
Fat - of which Saturated	0,3g
Carbohydrates	74g
Carbohydrates - of which sugars	3,7g
Fibre	3,0g
Protein (Nx6,25)	12g
Salt	1,0g

08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof		\boxtimes	\boxtimes		
Soybeans and products thereof			\boxtimes		
Peanuts and products thereof				\boxtimes	
Nuts and products thereof					
Milk and products thereof		\boxtimes	\boxtimes		
Celery and products thereof				\boxtimes	
Fish and products thereof		\boxtimes		\boxtimes	
Crustaceans and products thereof				\boxtimes	
Cereals containing gluten and products thereof	\boxtimes				
Sesame seeds and products thereof		\boxtimes		\boxtimes	
Sulphur dioxide and products thereof					
Mustard and products thereof			\boxtimes		
Lupins and products thereof			\boxtimes		
Molluscs and products thereof					
Yi/Ni = Included in the recipe Yes/No					
<pre>Yt/Nt = Traces may be found in product Yes/No</pre>					

10 Shelf Life

Un-opened: 24 months after production.

Remaining shelf-life upon delivery to be no less than12 months.

11 Storage Conditions

Un-Opened	Min.10°C - max.30°C - max.50%RH



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12 Packaging

PRIMARY PACKAGING	
Packaging description	paper bag
Type of closure	glued
Lot code	Yes
Net weight	5000,000g e
Ean-code	5410028630205
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	12,00
Number of layers	8
Units per pallet	96
Pallet height (mm)	3270
Pallet weight (pallet incl.) (KG)	510

13 Genetic Modification

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

14 Irradiation

We ensure that the product/ ingrediënts have not been irradiated.

15 Legislation

This product and its labelling conforms to all current ${\tt EU}$ and ${\tt Belgian}$ food regulations

16 Supplier Details

Address	Verbrandhofstraat 51, B-8800 Roeselare, Belgium
Telephone number	(0032) - (0) 51 22 23 20
Fax number	(0032)-(0)51 22 90 72
e-mail	Soubry@soubry.be
Telephone number in case of emergency	Available upon request