	<p style="text-align: center;">063020EU BREADCRUMBS 5KG</p>	<p>Page: 1/3 Date: 14.02.2023 Ref:</p>
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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	c	m	M	
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. 750 ppb

Ochratoxine A: max. 3 ppb

Zearalenon: max. 75 ppb

Aflatoxine B1: 2 ppb

Aflatoxine B1+B2+G1+G2: 4 ppb

Pb: 0,2 ppm

Cd: EU legislation 1881/2006 + 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

Parameter	per 100g (average)
Energy (kjoules)	1519kJ
Energy (kcal)	358kcal

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Fat	1,5g
Fat - of which Saturated	0,4g
Carbohydrates	73g
Carbohydrates - of which sugars	5,2g
Fibre	4,2g
Protein (Nx6,25)	11g
Salt	2,0g

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	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Sulphur dioxide and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yi/Ni = Included in the recipe Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yt/Nt = Traces may be found in product Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

10 Shelf Life

Un-opened: 24 months after production.

Remaining shelf-life upon delivery to be no less than 12 months.


11 Storage Conditions

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

PRIMARY PACKAGING	
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PERMISSION IN ADVANCE

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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)	1190
Pallet weight (pallet incl.) (KG)	513

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 EU and 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