



## Combicorn B 25 kg

## MATERIAL CODES

Article number	
Article number	<b>10016153</b>
Others	
EAN code	4017040639103
CN code (EU)	1901200000

## NAME OF THE FOOD

Name of the food:	Baking mix
-------------------	------------

## PRODUCT DESCRIPTION

Premix for multigrain bread and -rolls
--

## GENERAL INFORMATION

Country of origin:	Germany	Continent of origin:	Europe (EU)
Physical condition:	Powder		

## USER INSTRUCTION

<b>Dosage:</b>	
Remarks:	3kg Combicorn B + 2L water on 10kg dough or 5kg Combicorn B + 3,3 L water on 10kg wheat flour

## SENSORIAL INFORMATION

Taste:	Salted, Malt	Odour:	Malt
Visual aspect:	Powder with grains and seeds	Colour:	Brown, Beige
Structure:	Powder, Granulate		

## INGREDIENT DECLARATION

Corn meal; OAT flakes; Roasted malt flour (BARLEY; WHEAT); Brown Linseed; SOY bran; Sunflower seeds; WHEAT gluten; Yellow lin seed; WHEAT flour; Dried RYE sourdough; Salt.
---

## NUTRITIONAL INFORMATION

Per 100 grams product	
Energy:	1.643 kJ (392 kcal)
Fat:	12,8 g
of which saturated fatty acids:	1,6 g
of which mono unsaturated fatty acids:	3,1 g
of which poly unsaturated fatty acids:	7,3 g
Carbohydrate:	42,0 g
of which sugars:	1,7 g
Fibre:	18,1 g
Protein:	18,1 g
Salt (Na x 2.5):	1,7358 g

## ADDITIONAL NUTRITIONAL INFORMATION

Per 100 grams product	
Fats of which trans unsaturated fatty acids:	0,0 g
Fats of which animal derived trans fatty acids:	0,0 g
Fats of which non-animal derived trans fatty acids:	0,0 g
Cholesterol:	0,0 ppm
Salt (NaCl):	1.732,0 mg
Minerals - Sodium:	694,4 mg
Water:	9,0 g

# Combicorn B 25 kg

Article number: 10016153

Last changed on:

19.12.2024

## ALLERGENS INFORMATION

Allergen	Present	product	production line	factory
<b>Legal allergens (according to Regulation (EU) No 1169/2011)</b>				
Cereals containing gluten and products thereof	Yes	Yes	Yes	Yes
Wheat	Yes	Yes	Yes	Yes
Rye	Yes	Yes	Yes	Yes
Barley	Yes	Yes	Yes	Yes
Oat	Yes	Yes	Yes	Yes
Spelt	No	Yes	Yes	Yes
Khorasan wheat	No	Yes	Yes	Yes
Crustaceans and products thereof	No	No	No	No
Eggs and products thereof	No	Yes	Yes	Yes
Fish and products thereof	No	No	No	No
Peanuts and products thereof	No	No	No	No
Soybeans and products thereof	Yes	Yes	Yes	Yes
Milk and products thereof (including lactose)	No	Yes	Yes	Yes
Nuts and products thereof	No	No	No	No
Almonds	No	No	No	No
Hazelnuts	No	No	No	No
Walnuts	No	No	No	No
Cashew	No	No	No	No
Pecan nuts	No	No	No	No
Brazil nuts	No	No	No	No
Pistachio nuts	No	No	No	No
Macadamia/Queensland nuts	No	No	No	No
Celery and products thereof	No	No	No	No
Mustard and products thereof	No	No	No	No
Sesame and products thereof	No	Yes	Yes	Yes
Sulphur dioxide and sulphites at concentrations > 10 mg/kg or > 10 mg/l	0 PPM *	No	No	No
Lupine and products thereof	No	Yes	Yes	Yes
Molluscs and products thereof	No	No	No	No

\* According Regulation (EU) No 1169/2011, sulphur dioxide and sulphites only at concentration of more than 10 mg/kg or 10 mg/liter expressed as SO<sub>2</sub> need to be labelled.

## "May contain" allergens

May contain traces of: EGG, MILK / LACTOSE, SESAME, LUPINE.

Based on the factory's risk analysis and risk management, the allergens summed up in the 'may contain' clause are the only relevant allergens for the risk on cross contamination. The allergens present on production line and in the factory are given as information only and do not necessarily pose a cross contamination risk.

## GMO INFORMATION

This product does not contain ingredients that require labelling according to regulation (EU) 1829/2003 and regulation (EU) 1830/2003.

## DIET INFORMATION

Suitable for (lacto ovo) vegetarians:	Yes	Suitable for coeliac diet:	No
Suitable for lacto vegetarians:	Yes	Suitable for persons with lactose intolerance:	No
Suitable for ovo vegetarians:	Yes	Suitable for persons with cow's milk protein allergy:	No
Suitable for vegans	Yes		

"Vegan" is based on carefully selected ingredients and takes into account best manufacturing practices to minimize the risk of cross-contamination.

## MICROBIOLOGICAL INFORMATION

	UOM	M	m	n	c: > m	Method / Remarks
Total viable count:	/ g	1 000 000				§64 LFGB L 01.00-5
E. coli:	/ 1 g	100				ISO 16649
Moulds:	/ g	20 000				§64 LFGB L 01.00-37
Yeast:	/ g	20 000				§64 LFGB L 01.00-37
Bacillus cereus:	/ g	1 000				§64 LFGB L 00.00-25, API (50CHB)
Staphylococcus aureus:	/ g	100				AFNOR 3M 01/9-04/03, Petrifilm
Salmonella:	/ 25 g	Not detectable				§64 LFGB L 00.00-66, mini VIDAS

## SHELF LIFE AND LOGISTICAL INFORMATION

### Storage conditions

Shelf life after production: 365 Days  
 Storage temperature: 12 - 25 °C  
 Storage advice: Keep packaging closed and dry during storage.

### Transport conditions

Transport temperature: 2 - 25 °C

# Combicorn B 25 kg

Article number: 10016153

Last changed on:

19.12.2024

## PACKAGING INFORMATION

### Distribution unit

Weight net: 25 kg      Weight gross: 25,154 kg

### Pallet

Pallet type:	Pallet 1200 x 800	Layers:	10 PC	DU's per pallet:	30 PC
DU's per layer:	3 PC	Weight gross:	780 kg	Total pallet height:	154,4 cm
Weight net:	750 kg				

### Primary packaging

Description:	Bag	Material:	Paper, HDPE
Quantity:	1,0000 PC		
Weight:	154,1 g		
Colour:	White		
Width:	350 mm		
Height:	920 mm		

### Coding

Name:	Yes	Expiry date:	DDMMYY	Lot code:	Batch number
EAN:	Yes	Supplier:	Yes	Material code:	Yes

### Secondary packaging

Description:	Label	Material:	Paper
Quantity:	1,0000 PC		
Weight:	3,01 g		
Colour:	White		
Width:	148 mm		
Height:	210 mm		

### Tertiary packaging

Description:	Pallet	Material:	Wood
Quantity:	1,0000 PC		
Weight:	25.000 g		
Length:	1.200 mm		
Width:	800 mm		
Height:	144 mm		

Description:	Sheet	Material:	Paper
Quantity:	1,0000 PC		
Weight:	552 g		
Colour:	Grey		
Length:	1.150 mm		
Width:	800 mm		

Description:	Label	Material:	Paper
Quantity:	1,0000 PC		
Weight:	2,6 g		
Colour:	White		
Width:	210 mm		
Height:	148,5 mm		

## FOOD SAFETY / HACCP

### Physical hazards - specific control system

	Present		Remarks
Sieves:	Yes	Mesh:	12 mm
Filters:	No		
Metal detection:			
Ferrous:		Ø control device:	2,5 mm
Non-ferrous:		Ø control device:	3,5 mm
Stainless steel:		Ø control device:	3,5 mm
X - ray:	No		

# Combicorn B 25 kg

Article number: 10016153

Last changed on:

19.12.2024

## LEGAL INFORMATION

### International ingredient numbering

Type	Number	Remarks
CN code (EU)	1901200000	

All products are conform to the European and National food legislation.

## STATEMENT

This document is generated from a validated QA/ERP database. The necessary validation steps in the database guarantee the information hereby given to be up to date and correct to the best of our knowledge. Therefore the document does not need to be signed. By accepting this specification document, the client assures himself to dispose of the latest and up to date specification information. All other means of product communication cannot be guaranteed to be up to date as they are not covered by a validated C&D management tool.

Last changed on:

19.12.2024

Change:

Nutritional information, Origin (Information Sheet On Origin Of Raw Materials), Packaging Information