

	THE BOOK OF THE QUALITY	Version:	2
	ORGANIC CORN FLAKES FIT	Date of issue:	19.03.2014
	NUMBER: KJ 2.3 – Z 45 EN	Page:	1 z 3

Council Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labelling of organic products and repealing Regulation (EEC) No 2092/91 and COMMISSION REGULATION (EC) No 889/2008 of 5 September 2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control.

NAME OF PRODUCT: ECOLOGICAL CORN FLAKES

INGREDIENTS

Organic corn grit 98,9 %, salt 1%, organic malt extract powder from barley 0,1 %.

PRODUCT DESCRIPTION

Method of production: extrusion. Product varied, oval flakes. Dimensions approximately: 2 cm x 2,5 cm not added sugar.

PRODUCT SPECIFICATION

Sensory characteristics

- colour: dark-yellow,
- 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	1627 kJ/ 384 kcal	19	488 kJ/ 115 kcal	6
Fat	1,1 g	2	0,3 g	0
Saturates	0,4 g	2	0,1 g	1
Carbohydrate	84,7 g	33	25,4 g	10
Sugars	0,6 g	1	0,2 g	0
Fibre	3,5 g	-	1,1 g	-
Protein	7,0 g	14	2,1 g	4
Salt	1,0 g	17	0,3 g	5
Sodium	0,4 g	17	0,12 g	5

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 6%;
- 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.

Mikrobiological parameters

- Salmonella in 25 g – non-present ,
- Coliform - in 0,1 g – non-present.

	THE BOOK OF THE QUALITY	Version: 2
	OGRGANIC CORN FLAKES FIT	Date of issue: 19.03.2014
	NUMBER: KJ 2.3 – Z 45 EN	Page: 2 z 3

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.

ALLERGENS

<u>Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.</u> 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].

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=450 g, T1 = 13,5 g, Qn-T1= 436,5,5g, 2T=27 g, Qn-2T=423,0g

Qn=500 g, T1 = 15 g, Qn-T1= 485,5 g, 2T=30 g, Qn-2T=470 g

Qn=1000 g, T1 = 15 g, Qn-T1= 985g, 2T=30 g, Qn-2T=970g

more than 1 kg +/- 1,5 % – no passes through a metal detector.

PACKING MATERIAL

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

	THE BOOK OF THE QUALITY	Version:	2
	ORGANIC CORN FLAKES FIT	Date of issue:	19.03.2014
	NUMBER: KJ 2.3 – Z 45 EN	Page:	3 z 3

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 LIVE

12 months of date manufactured.

PRODUCT INTENDED USE

Product designed for children and adults to the exclusion of people intolerant to gluten.