

## TECHNISCHE FICHE

<b>Bedrijf</b>	Eurofresh NV.		
<b>Adres</b>	Dorpsstraat 14	<b>Contactpersoon</b>	Robbie Wils
<b>Postcode &amp; Plaats</b>	3950 Bocholt (BE)	<b>Telefoonnummer</b>	003289469380

<b>Artikelnummer</b>	75165
<b>EAN</b>	5420053787317
<b>Benaming</b>	Meergranen wafels / Graanwafels
<b>Verpakking</b>	Sealverpakking met 16 stuks
<b>Gewicht (g)</b>	100
<b>Gewicht per wafel (g)</b>	6-7
<b>Uiterlijk</b>	Tarwewafels
<b>Aroma</b>	Verse, frisse geur
<b>Smaak</b>	Natuurlijk, licht zoet
<b>Textuur</b>	Gelijkmatige celstructuur

Ingredient	%	Weight in product	Land of origin
Wholemeal	32,00	32,00	France
Corn flour	20,00	20,00	France
Wheat flour	16,00	16,0	France
Oat flour	12,00	12,00	France
Wheat bran	10,00	10,00	France
Sugar	5,00	5,00	France
Barley malt extract	3,00	3,00	France
Salt	1,25	1,25	Netherlands
Sunflower oil	0,75	0,75	Germany

Store temperature	Shelf life time	Shelf life delivered	Terms of transport	Store temperature
Fresh	130 days	±100 days	15-20°C	15-20°C
utilizable quota	100%			

## TECHNISCHE FICHE

Allergen	Product bevat		
	yes	no	in traces
<b>gluten, wheat (wheat, rye, spelt, barley, triticale, oats) and wheat derivatives</b>	X		
<b>seafood and seafood derivatives</b>		X	
<b>egg and egg derivatives</b>		X	
<b>fish and fish derivatives</b>		X	
<b>peanut and peanut derivatives</b>		X	
<b>soya and soya derivatives</b>			X
<b>milk and milk derivatives (including lactose)</b>		X	
<b>nuts (walnuts, almonds, cashews, pecans, hazelnuts, brazil nuts, pistachios, pine nuts, macadamia nut) and nut derivatives</b>		X	
<b>celery and celery derivatives</b>		X	
<b>mustard and mustard derivatives</b>		X	
<b>sesame and sesame derivatives</b>		X	
<b>sulphur dioxide</b>		X	
<b>lupine and lupine derivatives</b>		X	
<b>molluscs and their products</b>		X	

### Genetic engineering / radiation and residuals

The product is produced without use of genetically modified organisms (GMO). There is no marking obligation of the EU order to the marking, licensing and retraceability of genetically modified food and feeds.

**Yes**  **No**

The product and the used raw materials were not treated with ionising rays.

**Yes**  **No**

The limit values for the regulation of the residuals and contaminants and the regulation (EG) Nr. 1881/2006/EC (contamination) are observed.

**Yes**  **No**

<b>Package description</b>	Carton, bag and clip
<b>Is the product fumigated?</b>	No
<b>Is the product vacuumpacked?</b>	No
<b>Logistic data:</b>	Package: 14x14x14cm
	Dimension of the carton: 60x40x15cm
<b>Packages per carton:</b>	8
<b>Cartons per europallet</b>	48

## Nutrition facts

nutrition facts	per 100g	analysis	calculation
energy – Kcal	395,00	<input type="checkbox"/>	<input checked="" type="checkbox"/>
energy – KJ	1673,00	<input type="checkbox"/>	<input checked="" type="checkbox"/>
protein (g)	5,90	<input type="checkbox"/>	<input checked="" type="checkbox"/>
carbohydrates total (g)	85,60	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- polyols:	76,00	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- starch:	76,00	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- sugar:	9,60	<input type="checkbox"/>	<input checked="" type="checkbox"/>
fat total (g)	1,70	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- unsaturates:	1,40	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- mono unsaturated:	0,336	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- poly unsaturated:	1,054	<input type="checkbox"/>	<input checked="" type="checkbox"/>
- trans unsaturated:	0,01	<input type="checkbox"/>	<input checked="" type="checkbox"/>
cholesterol (mg)	N/A	<input type="checkbox"/>	<input type="checkbox"/>
diatary fibre (g)	6,80	<input type="checkbox"/>	<input checked="" type="checkbox"/>
sodium (mg)	500,00	<input type="checkbox"/>	<input checked="" type="checkbox"/>
NaCl <sup>+</sup> (mg)	1250,00	<input type="checkbox"/>	<input type="checkbox"/>
others (Vitamine, MS etc.)	N/A	<input type="checkbox"/>	<input type="checkbox"/>

## Chemical facts

parameter	appearance	value
ph-value	<b>7</b>	
histamin (ppm)	<b>0</b>	
aw value	<b>N/A</b>	
acid (total)	<b>0</b>	
benzoic acid (mg)	<b>0</b>	
citric acid (%)	<b>0</b>	
sorbic acid (mg)	<b>0</b>	
nitrite (mg)	<b>N/A</b>	
nitrate (mg)	<b>N/A</b>	
saccharin (mg)	<b>N/A</b>	
preservative total (mg)	<b>0</b>	

<b>Label incl. dimensions (mm)</b>	150x100
<b>Facts on label</b>	Productname, productnummer, shelflife, Traceability code, producer

Front



Back

**Voedingswaarde per 100 gram**

Energie	1673kJ / 395kcal
Vetten waarvan verzadigde vetzuren	1.7g / 0.3g
Koolhydraten/Glucides waarvan suikers	85.6g / 9.6g
Vezels	6.8g
Eiwit	5.9g
Zout	1.25g

**Allergenen informatie:** bevat gluten. Kan sporen van soja bevatten.  
Ten minste houdbaar tot: zie verpakking

**Ingrediënten:** 32% tarwezetmeel, 20% maïsmeel, 16% tarwebloem, 12% haverbloem, 10% tarwezemelen, suiker, 3% gerstemoutextract, zout, zonnebloemolie

Inhoud: e100g

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Eurofresh - Dorpsstraat 14, B-3950 BOCHOLT

## Additives

E -Nr.	name	category	function	ingredient (to which added)	% in ingredient	% in product

## Mikrobiology at end of shelf life:

seed crystal category (in KbE/g)	limit value	Compliance with limit value ?		actual value (recently analyse)	frequency
		yes	no		
total viable count	< 10 <sup>5</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
coliforms	< 10 <sup>3</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
escherichia coli	< 10	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
enterobacteriaceae	< 10 <sup>3</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
staph. aureus	< 10	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
bacillus cereus	< 10 <sup>2</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
clostridium perfringens	< 10 <sup>2</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
lactobacillus	< 10 <sup>5</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
moulds	< 10 <sup>4</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
yeasts	< 10 <sup>4</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
salmonella ssp.	not detected in 25g	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
listeria ssp.	not detected in 25g	<input checked="" type="checkbox"/>	<input type="checkbox"/>		

We take reference to the following regulation: Shelf life microbiological

The last Analysis was on 1 June 2022

**Please attach the newest microbiological analysis (beginning of shelf life and at end of shelf life)!**

laboratory	SGS		
adress	Everdenberg 41		
zipcode / city	4902 TT Oosterhout		
Is the laboratory accredited?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	

## Agreement about responsibility regarding changing inside of product

I agree and affirm that any changes or deviations to the above referenced parameters for "Customer" will be immediately communicated in written form and in a new specification outlining specifically any and all changes or modifications thereof.

I agree and affirm that the product(s) of our company are produced and/or assembled according to the relevant and valid EU laws governing the production and sale of such products. We will update your specifications if there is any change in law, recipe or something else we will send the updated version to "Customer" by our own.

Does this company work with an HACCP System?

YES

NO

**Please attach a chart about the processing steps in creation your product.**

Is this company IFS accredited?

YES      grade:

NO

Is this company BRC accredited?

YES      niveau: AA+

NO

Does this company work otherwise with a comparable standard?

YES

NO