






<b>PRODUCT SPECIFICATION</b>		Date: 28.5.2019
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		Code:
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SPECIFICATION No: 1	ISSUE DATE:	PRODUCTION DATE:
BAR CODE:	53100050006573	
<b>PRODUCT DESCRIPTION:</b>		
Produced by:		
Country of origine or production :		
Product name:		
Legal description:	Food supplement with vegetables	
Net weight:	1kg	
Adress and registration number of the approved establishment:		
Product description:		
<b>PACKAGING DESCRIPTION:</b>		
PACKAGING:	Weight (sales unit) / tara (kg)	Pieces number/pallet (Nr)
I. (primary-touching product packaging)	1kg	
II. (secondary-further packaging)		
III. (tertiary-pallet packaging)		
<b>Type of packaging</b>		
Primary packaging (touching product)	Triplex(PET/AL/PE)	
Secondary (further) packaging	Cardboard PAP-20 +PAP-22	
Tertiary -pallet packaging		
<b>The composition of packaging material</b>		
-primary packaging:	PET/AL/PE	
-secondary packaging:	PAP-20+PAP-22	
-tertiary packaging:		
<b>The signs on primary packaging:</b>	<b>The signs on secondary packaging:</b>	
   C/PE	  PAP PAP	
<b>General quality characteristics :</b>		
Colour:	Typical for product	
Odor/Smell:	Typical for product	
Taste:	Typical for product	
Texture/Appearance:	Powder	
<b>The short description of tehnological process:</b>		
1.Measuring and dosing row materials 2. Homogenization with mixing 3 Packaging		

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**COMPOSITION / INGREDIENTS:** (Remark: the ingredients has to be nominated according to descending order of percentage of ingredients: the components of the complex ingredients should be nominated separately)

1. kichen salt (up to 58%),
2. dried vegetables 15% (carrots, parsnip, onion, **celery**, parsley),
- 2.3 sugar,
- 2.4 flavor enhancers: sodium glutamate (E 621) and disodium 5'-inosinate (E 635),
- 2.5 spices,
- 2.6 corn starch,
- 2.7 color E 101.

### ANALYTICAL REQUIREMENTS:

#### PHYSICAL REQUIREMENTS:

Parameters	RESULT:
moisture	1%

#### CHEMICAL REQUIREMENTS:

salt	max.60%
<b>METALS</b>	<b>values (mg/kg)</b>
Pb	n.d.
Kadmium	n.d.
<b>MYCOTOXINS:</b>	<b>Values (mg/kg)</b>
B1	n.d.
B2	n.d.
<b>PESTICIDES:</b>	<b>Values (mg/kg)</b>
Organohlorni	
Lindan (GAMA HCL)	n.d.
HCL ( ALFA + BETA + DELTA )	n.d.
Hepta hlor epoksid	n.d.
Aldrin	n.d.
Deldrin	n.d.
Total DDT i metaboliti	n.d.
gama Chlordan	n.d.
Organofosforni	
Etiol	n.d.
Malation	n.d.
Paration	n.d.
Metil Paration	n.d.
Forate	n.d.
Pirimifosmetil	n.d.

#### MICROBIOLOGICAL REQUIREMENTS:

	cfu /g
Salmonella spp.(/ 25g)	Negat.in 25g
Yeasts and moulds	100-1000sfu/g
Enterobacteriaceae	<1000 cfu/g
Staphylococcus aureus	20-100 sfu/g

#### Traceability:

The traceability is ensured by:	Lot number
Control nr:	
Place of control nr:	

#### HANDLING:

Condition of transport ( transport temperature): | The product should be stored cool, dry and out of direct

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	sunlight.
Conditions of storage:	cool and Dry place
Storage Temperature:	at temperature 15-20°C
Shelf life of the product stored in good conditions (month):	12 months
Form of date best before (end):	dd.mm.yyyy. <input checked="" type="checkbox"/> mm.yyyy. <input type="checkbox"/> Lot <input type="checkbox"/>
Place of date best before (end):	Primary packaging
LOT:	Primary packaging

**USING NOTE (special application instructions or other details):**

- Sprinkle dafinka over roasts, barbecues, poultry, fish and other dishes before cooking. For one serving of boiled or stewed dishes (soups, sauses, rice, vegetable, etc), add 1 teaspoon (3g) of dafinka or according to you taste 5 min. before the end of cooking, add salt, if necessary. The quantity is enough for 333 dishes.

**GMO statement:**

GMO free

**NUTRITIONAL INFORMATION :**

Serving size: 3g	Quantity per serving:	Quantity per 100g:
Energetic values (kcal/kJ)	16kJ /3.8kcal	530kJ /127kcal
Proteins/g	0.2g	7g
Carbohydrate /g	0.7g	24g
Sugar /g	0.45g	15g
Fats /g	/	/
Saturated /g	/	/
Fibres /g	0.1g	/
Salt/g	1.725g	57.5g

**ALLERGEN STATEMENT:**  no allergen  yes, contains allergen

ALLERGENES:	CONTAINS (x)	MAY CONTAIN (x)
Cereals containing gluten and by-products		
Crustaceans and by-products		
Eggs and by-products		
Fish and by-products		
Peanuts and by-products		
Shell fruits (almonds, nuts, pistachio,...) and by-products		
Soy-bean and by-products		
Milk and by-products		
Celery and celery derivates	x	
White mustard and by-products		
Sesame seeds and by-products		
Anhydride sulphurous and sulphite (> 10 mg/kg or 10 mg/l)		

**ADDITIVES STATEMENT**

Additives name (denomination) / E – Nr :	Category:	Values (mg/kg):
sodium glutamate /E 621	flavor enhancer	
disodium 5'-inosinate /E 635	flavor enhancer	
E 101.	color	

**DECLARATION INFORMATION:**

Comment/Remark:

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## DAFINKA -FOOD SUPPLEMENT WITH VEGETABLES

**Instruction for use:** Sprinkle dafinka over roasts, barbecues, poultry, fish and other dishes before cooking. For one serving of boiled or stewed dishes (soups, sauces, rice, vegetable, etc), add 1 teaspoon (3g) of dafinka or according to your taste 5 min. before the end of cooking, add salt, if necessary. The quantity is enough for 333 dishes.

**INGREDIENTS:** kitchen salt (up to 58%), dried vegetables 15% (carrots, parsnip, onion, **celery**, parsley), sugar, flavor enhancers: sodium glutamate (E 621) and disodium 5'-inosinate (E 635), spices, corn starch, color E 101.

Allergen info: Contain **CELERY**.

## Product is according to the following regulations:

1. Law for food safety and products and materials in food contact OG/RM no. 157/2010.
2. Statute for food marking OG/RM no. 150 /2015
3. Statute for general requirements for food safety OG/RM no. 150 /2015
4. Statute for additives that can be used for food production OG/RM no. 31/2012.
5. Statute for sanitary-hygienic conditions for food production OG/RM no. 32 /2006
6. Statute for the conditions for health accuracy of the things for general use that can be put into trade OG/RM no. 26 / 83 i 50 / 89.
7. The Statute for special requirements for food safety concerning microbiological criteria, off R. of R.M. No. 100/2013
8. EU Regulative 1169/2011 for Food labeling

## PRODUCERS GUARANTEE:

In case of recipe alteration, or any other alteration regarding this specification, we will inform you by specification. We guarantee constant product quality as stated in the producer's specification. In case of non-compliance of this document, we assume full responsibility.

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