

GENERAL INFORMATION

Issued date:	04-12-2023			Printed date:	28/02/2024			
Completed by		Quality Assurance Manager						
Product name Corn Soft Salted Sunflower Oil BBQ - 143125								

PRODUCT CHARACTERISTICS

General

Origin	Spain			
	1			
Product denomination (legal name)	English	Corn Soft Salted Sunflower Oil		
Description of the product	Fried soft corn with BBQ flavour seasoning			
Description of the process	Peeling, mac	eration, frying, salting/seasoning, packing		

	components	% in the recipe	country of origin
	1. Corn	82	Spain, France
List of ingredients in descending order by magnitude of weight. Also include <u>additives</u> and <u>processing</u> <u>aids.</u>	2. Sunflower oil	13	Ukrain, Bulgaria, Romania, Spain, France, Greece, Hungaria, Moldova, Italia, Croatia, Serbia, UE, Argentina, Black See



3.	BBQ flavouring	5	Spain
0.	(salt,	2	Denmark, UK,
	(our,	2	Spain
	maltodextrin.	≤1	Slovenia,Rom
	manodexim,		ania, Austria,
			France,
			Türkiye
	notural flovourings	≤1	
	natural flavourings,	21	Estonia,
			France, UK,
		- 4	Netherlands
	flavour enhancer (monosodium glutamate,	≤1	France
	disodium 5'ribonucleotides),	≤1	Thailand
	onion powder,	≤1	India, France
	glucose syrup,	≤1	Netherlands
	dried tomato powder,	≤1	Spain, France
	paprika,	≤1	Spain, Peru,
			China, France
	flavourings,	≤1	Switzerland,
			UK, France,
			Germany,
			Spain
	garlic powder,	≤1	China, France,
	3 • • • • • • • • • •	-	Germany
	smoke flavourings,	≤1	Denmark,
	enterte naveannge,		EEUU,
			Germany
	acidity regulator (citric acid),	≤1	France, China
	colour (paprika extract))	≤1 ≤1	Spain, China,
	ούουι (μαμικά ελιτασι)	21	Peru
			Felu

Analytical / Organoleptical values

Organoleptic	
Shape	Healthy and uniform
Colour	Gold-Orange
Flavour	Fried corn
Odour	Common, Free from rancid odors
Texture	Crunchy

A	Analytical		Maximum		
Moisture			3.5%		
Pesticides			According to EU legislation		
Heavy metals			According to EU legislation		
Ochratoxin A			According to EU legislation		
mycotoxins: • aflatoxin B1		aflatoxin B1	According to EU legislation		
	•	aflatoxin tot.	According to EU legislation		

Microbiological	Maximum	Value
Staphylococcus aures	<10	cfu/g
Escherichia coli	<10	cfu/g
Bacillus cereus	<100	cfu/g
Salmonella	absent	/25g
Listeria monocytogenes	<100	cfu/g

Physical	Maximum
Count (grains/100grams)	280-350
Splits and broken	6%
Apparent density (g/l)	425-500
Damaged	2%



Foreign material (other)	0.05%						
Overcooked	<3%						
Foreign material (product own)	0.1%						
Infestation		absent					
metal detection (mm)	Fe	Non Fe	Sts	Method used to determine value			
	> 1.2 mm	> 2 mm	> 2.5 mm	metal detector			
Packaging	Packaging Plastic bag						
weight per colli	25 kg						
-							
shelf life after production	9 months from production date under mentioned conditions in closed packaging						
storage conditions	Cool, dry and out of direct sunlight. < 15°C < 70% RH						
	•						

GMO & Novell Foods

Does the product or components hereof, contain GM micro- organisms or is it produced with GM micro-organisms (incl.	no	
processing aids and additives)	yes	specifically:



HEALTH ISSUES

Nutritional information		
Not available		
Available		
per 🗌 100 ml 🗹	100 g	
Energy	<u>1839</u> kJ 437 kca	I
Proteins % vegetable source % animal source 	<u>8.1</u> g	
Carbohydrates sugars starch polyols 	69 g 0.72 g g g	
Fibre	<u>5.9</u> g	
Total content of fat % vegetable % animal 	_ <u>13</u> g	
 saturated fatty acids mono-unsaturated fatty acids poly-unsaturated fatty acids cholesterol trans-fatty acids 	1.66 g g g - mg mg	
Calcium (Ca) Iron (Fe) Magnesium (Mg) Phosphorus (P) Sodium (Na) potassium (K) Zinc (Zn) Copper (Cu) Maganese (Mn) Selenium (Se) Salt	- mg - mg]



<u>Alergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.

Component		Manufacture	r	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	NO	NO	NO	NO	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	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Remarks

Use in production

If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Enclosed

No enclosure

Send to:		
Company nam	ne :	
Person	:	
Department	:	
Date	:	

Signed & stamped: