



PRODUCT INFORMATION PUBLICATION

PRODUCT GROUP:

Recipe base number: 71337

Name: Oat crisps 125g

Produced by: CB Åsljunga

PRODUCT	71337 Oat crisps 125g
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PRODUCT DESCRIPTION	Oat crisp is a baked biscuit mainly existing of sugar, wheat flour, oat flakes, egg and vegetable fat (originating from margarine). Almost automatically produced from dough preparation until packaging
WEIGHT	125 g : in accordance with the EEC-directives concerning e-mark
RECIPE (based on mixing bowl)	<p>oat biscuit : 100%</p> <p>sugar : 35,9%</p> <p>oat flakes : 22,4%</p> <p>margarine : 22,4%</p> <p>(vegetable fats (palm, palm kernel, rapeseed), water, salt, emulsifier: mono-and diglycerides of fatty acids E471; flavouring, antioxidant: citric acid E330)</p> <p>wheat flour : 11,2%</p> <p>water : 6,2%</p> <p>whole egg powder : 1,0%</p> <p>raising agents : 0,7%</p> <p>sodium carbonates E500 : 0,3%</p> <p>diphosphates E450 : 0,3%</p> <p>ammonium carbonates E503 < 0,1%</p> <p>(*ta = technical aid; not declarable)</p>



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MICRO-BIOLOGICAL	total plate count : < 5000 cfu/g			
	yeast/ moulds : < 400 cfu/g			
	entrobacteriaceae : < 10 cfu/g			
	listeria monocytogenes : < 100 cfu/g			
	staphylococcus aureus : < 10 cfu/g			
	salmonella : absent in 25 g			
NUTRITIONAL DECLARATION per 100 g	Per	100 g	piece 1 portion** = 8,3 g	RI* on 2000 kcal /day
<i>Based on regulation 1169/2011/EC article 30 etc.</i>	energy	: 2053 kJ : 490 kcal	171 kJ 41 kcal	- 2,0 %
<i>(calculated/ average values)</i>	fat	: 22,8 g	1,9 g	2,7 %
<i>pay attention to the "new" sequence of the "nutritional"</i>	of which			
	- saturates,	: 11,5 g	1,0 g	4,9 %
	- mono-unsaturates,	: 8,3 g	0,7 g	-
	- polyunsaturates,	: 3,1 g	0,3 g	-
	- trans fatty acids	: 0,3 g	< 0,1 g	-
	carbohydrate	: 64,6 g	5,4 g	2,1 %
	of which			
	- sugars,	: 40,8 g	3,4 g	3,8 %
	- polyols,	: -- g	-- g	
	- starch,	: 23,8 g	2,0 g	
	fibre	: 2,9 g	0,2 g	-
	protein	: 5,1 g	0,4 g	0,8 %
	salt <i>(based on sodium)</i>	: 0,83 g	0,07 g	1,2 %
	minerals total	: 1,1 g	0,1 g	
	sodium	: 333 mg	27,8 mg	
	* 'Reference intake of an average adult (8400 kJ/ 2 000 kcal)'			
	Humidity	: approx. 3,5 % (range 0 – 7 %)		
	** this product contains approximately 15 portions (1 portion = 1 oat biscuit = 8,3 g)			



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LEGAL PRODUCT NAME:	Oat biscuit
<p>LIST OF INGREDIENTS</p> <p><i>Pay attention to:</i></p> <p><i><u>additives</u> shall be stated by: their category name and the specific name <u>or</u> their appropriate E-number.</i></p> <p><i>(example:</i></p> <p><i>- ingredients: ..., emulsifier: lecithin, ... , or</i></p> <p><i>- ingredients: ..., emulsifier: E322,)</i></p> <p><i><u>allergens</u> shall be clearly marked by f.i. bold type font, if this is for some ingredients not clear use; <u>or</u> the type allergen behind this ingredient <u>or</u> use the “contain” sentence.</i></p> <p><i>(example:</i></p> <p><i>- ingredients: ..., yoghurt (milk), ... or:</i></p> <p><i>- ingredients: ..., yoghurt, ... ;</i></p> <p><i>Allergen information: contains: ... , milk, ..)</i></p>	<p>Ingredients:</p> <p>sugar, oat flakes, margarine (vegetable fats (palm, palm kernel, rapeseed), water, salt, emulsifier: mono- and diglycerides of fatty acids E471; flavouring, antioxidant: citric acid E330), wheat flour, whole egg powder, raising agents: sodium carbonates E500 – diphosphates E450 – ammonium carbonates E503.</p> <p>Contains: wheat, oat (gluten), eggs.</p> <p>Made in a factory also using: soya, nuts.</p>
Remarks:	<p>Palm from RSPO MB</p> <p>Whole egg powder from barn eggs</p>



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CERTIFICATION PROGRAMS	<p>Products on special certification programs shall be checked thoroughly on the requirements in this programs like claims and special mentionings. At this moment special certification programs are:</p> <p style="padding-left: 40px;">Organic (Bio) RSPO (sustainable palm oil) UTZ (cocoa products)</p>
DISCLAIMER	Due to yearly fluctuations in the crops, is it possible that, for a qualitative good product and a product with a constant quality, there could be small changes in the list of ingredients, nutrition values and recipe during the year
GENETIC MODIFIED INGREDIENTS	The components of these product do not contain and are not derived from genetically modified organisms. Due to the ubiquitous presence of GMO organisms, absence of minor traces of GMO material cannot be guaranteed, but in any case, the content of GMO material in any of the above mentioned ingredients will be below 0.9%, in accordance to EU guidelines 1830/2003 and 1829/2003.
RADIATION	Our products and used raw materials are not radiated.
NUTRITIONAL CLAIMS	<i>on using nutritional claims; there should be the nutritional value(s) on the text panel, other claim types are not allowed</i>
PRODUCT DATA	diameter : 60 mm ± 5 mm height : 6 mm ± 3 mm number of articles per unit : approx. 15 average weight per article : approx. 8,3 g
CODING	best before date : day-month-year (11-01-2010) (optional: time stamp) Lot code: PYYDDDL P = letter production site, Y = last two digits of year, D = Julian date code (day of year), L = line code example: production day 03rd May 2012 will read: lot code: P 12123 L
SHELF-LIFE	total : 12 months
STORAGE CONDITIONS	store away from heat and humidity
STORAGE ADVISE	temperature : < 25.0 °C once opened: max 1 day, if not stored after opening in a closed container (otherwise product went soft)



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ALLERGEN – INFORMATION ALBA-LIST		2005 (Bold on regulation 1169/2011/EC annex II)		
Present as / at	Ingredient	same line	factory	Remark
01 Milk (protein)	NO	NO	NO	cow
02 Milk - lactose	NO	NO	NO	
03 Egg	YES	YES	YES	chicken
04 Soybeans (protein)	NO	NO	NO	
05 Soybeans (lecithin)	NO	YES	YES	
06 Cereals containing gluten	YES	YES	YES	wheat, oat
07 Wheat	YES	YES	YES	
08 Rye	NO	NO	NO	
09 Beef	NO	NO	NO	
10 Pork	NO	NO	NO	
11 Chicken	NO	NO	NO	
12 Fish	NO	NO	NO	
13 Crustaceans and Molluscs	NO	NO	NO	
14 Maize	YES	YES	YES	
15 Cocoa	NO	YES	YES	
16 (yeast)	NO	NO	NO	
17 Legumes / pulses	NO	NO	NO	
18 Nuts	NO	NO	YES	
19 Nut oil	NO	NO	NO	
20 Peanuts	NO	NO	NO	
21 Peanut oil	NO	NO	NO	
22 Sesame	NO	NO	NO	
23 Sesame oil	NO	NO	NO	
24 Glutamate	NO	NO	NO	
25 Sulphite	NO	NO	NO	
26 (benzoic acid)	NO	NO	NO	
27 (azo-dyes)	NO	NO	NO	
28 (tartrazine)	NO	NO	NO	
29 (cinnamon)	NO	YES	YES	
30 (vanilla)	NO	YES	YES	
31 Coriander	NO	NO	NO	
32 Celery	NO	NO	NO	
33 (umbelliferea)	NO	YES	YES	
34 Carrot	NO	NO	NO	
35 Lupine	NO	NO	NO	
36 Mustard	NO	NO	NO	

ELIGIBLE FOR	YES/NO	ELIGIBLE FOR	YES/NO
VEGETARIANS	NO	ORGANOLOGISTS	NO
VEGANS	NO	KOSHER	NO

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QUALITY GUARANTEE	
QUALITY GUARANTEE	<p>The quality guarantee is established in the quality system of the production plant, where - according to the BRC, IFS - the subjoined subjects are controlled:</p> <ul style="list-style-type: none"> - the manufacturing and packing is established in working instructions and inspections on fixed standards - there are fixed procedures for: <ul style="list-style-type: none"> * correcting measures * treatment of products with shortcomings * settlements of complaints - hygiene level by means of cleaning schemes and schemes for vermin abatement - periodical audits of the quality system by the Central Quality Department and external authorities - HACCP forms a part of the quality system and is as such established in the system.
HYGIENE	<p>By means of cleaning schemes and schemes for vermin abatement the hygiene level is monitored. Also periodical inspections take place by both internal and external experts.</p>
ENVIRONMENT	<p>Concerning the environment there is an Environmental Policy Plan in which subjects like control of waste flows are under discussion.</p>



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QUALITY GUARANTEE (continuation)	
QUALITY CONTROL	The quality inspections are established in the quality system, amongst other things this implies that the input-, manufacturing- and final controls are established in the quality system. Herewith also the traceability of the product is guaranteed.
MICRO BIOLOGICAL RESEARCH	In view of the nature of the products there is no microbiological research during the manufacturing process. At least once a year the finished product is microbiological tested.
ORGANOLEPTIC EXAMINATION	By way of an internal selected and trained taste panel our products are regularly tested on taste in connection with the tenability of the products. At least on every shift there are two taste tests on the finished products
HACCP	As instructed by the European Food and Drugs Act, HACCP as a control system constitutes part of the total quality control system.
LEGISLATION	Our products fulfil the EC legislation concerning heavy metals, mycotoxins, contaminants
ORGANIC CERTIFICATION	n.a.

