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# PRODUCT SPECIFICATION

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**ARTICLE NAME** **1718815-001**  
**CRISPY CRUST GARLIC-PEPPER**

## PRODUCT DESCRIPTION

Name of the food: Seasoning for processing

## INGREDIENTS

rapeseed oil,  
breadcrumbs (WHEAT flour, salt, yeast),  
rice semolina,  
dextrose,  
roasted garlic (3 %) (garlic, sunflower oil),  
rapeseed oil fully hydrogenated,  
garlic dried (3 %),  
salt,  
onions dried,  
pepper (2 %),  
herbs,  
spices,  
lemon juice powder (glucose syrup, lemon juice concentrate),  
spice extract.

## NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC REGULATION (EU) NO 1169/2011

(additives, carriers and ingredients without technological effect in the final product are not to be mentioned  
(article 20 regulation (EU) no 1169/2011))

rapeseed oil,  
breadcrumbs (WHEAT flour, salt, yeast),  
rice semolina,  
dextrose,  
roasted garlic (garlic, sunflower oil),  
rapeseed oil fully hydrogenated,  
garlic dried,  
salt,  
onions dried,  
pepper,  
herbs,  
spices,  
lemon juice powder,  
spice extract.

**USAGE RATE** 15-25 % of the gross weight

Stir/shake before using!

## PRODUCT PROPERTIES

Texture pasty

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## MICROBIOLOGICAL DATA

	MAXIMUM VALUE
total viable count	300000 cfu/g
Aerobic spore form. bacterial	10000 cfu/g
sulfit reducing clostridia	1000 cfu/g
Enterobacteriaceae	1000 cfu/g
Coliform germs	1000 cfu/g
E. coli	100 cfu/g
Staphylococcus aureus	1000 cfu/g
Yeasts	1000 cfu/g
Moulds	1000 cfu/g
Salmonella	negative / 25g
Listeria monocytogenes	negative / 25g
Bacillus cereus	100 cfu/g
Anaerobic lactic bacteria	300000 cfu/g

As far as methods for the microbiological examinations of products are contained in the official anthology of test procedures according to § 64 LFGB, all methods have to be carried out in accordance to above mentioned regulations. The given modifications are coordinated with the named reference methods. On a rule they based on the latest scientific knowledge and are served for the improved presentation of examination parameters.

## BEST BEFORE

360 day(s) from date of production (closed, in original packaging, considering optimal storage conditions)

## TRANSPORT TERMS AND CONDITIONS

Keep cool (6-10 °C), in a dry and dark place.

A short term interruption of the cold chain doesn't have any influence on the product quality!

## INFORMATION REGARDING GENETICALLY MODIFIED ORGANISMS:

All foodstuffs delivered by RAPS FRESH GMBH (including the raw materials, semi-finished products and final products, in bulk or packed) and their ingredients (including the technical auxiliaries, supports and solvents of: vitamins, minerals, flavourings, flavouring substances and additives which are still contained in the product) are not derived from genetically modified organisms (GMO) and/or do not contain GMO. Thus, the above mentioned article does not need to be declared regarding Regulations (EC) No 1829/2003 and 1830/2003.

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## NUTRITIONAL DATA

<b>Energy</b>	2416 KJ/100g	583	kcal/100g
<b>Protein</b>		6,0	g/100g
<b>Fat</b>		44	g/100g
- of which saturates		5,9	g/100g
- of which mono-unsaturates		no values	
- of which polyunsaturates		no values	
- of which trans fat		0,44	g/100g
<b>Available carbohydrate</b>		38	g/100g
- of which sugars		7,0	g/100g
- of which polyols (sugar alcohols)		0	g/100g
<b>Fibre</b>		3,1	g/100g
<b>Organic Acid</b>		0	g/100g
<b>Alcohol</b>		0	g/100g
<b>Minerals (ash)</b>		no values	
<b>Sodium</b>		1,1	g/100g
<b>Salt</b>		2,8	g/100g

## PLEASE NOTE

The stated data were calculated, not analysed. They are average values. The salt content was calculated from the amount of naturally occurring sodium plus the amount of added salt (if this is the case).

## INFORMATION ON ALLERGENIC INGREDIENTS (according to regulation (EU) no 1169/2011)

ALLERGEN	INGREDIENT OF RECIPE (+/-)	INGREDIENT:
cereals containing gluten and products thereof	+	
crustaceans and products thereof	-	
eggs and products thereof	-	
fish and products thereof	-	
peanuts and products thereof	-	
soybeans and products thereof	-	
milk and products thereof (including lactose)	-	
nuts and products thereof	-	
sesame and products thereof	-	
sulphur dioxide and sulphites at concentrations more than 10 mg/kg expressed as SO <sub>2</sub>	-	
celery and products thereof	-	
mustard and products thereof	-	
lupine and products thereof	-	
molluscs and products thereof	-	

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+ contains/ - does not contain

## ADDITIONAL INFORMATION RELEVANT TO CROSS CONTACT

We confirm that this product does not contain any of the elements marked with "-" according to the recipe.

Cross contact in our factory is minimized by a global process direction with documented cleaning steps. Generally we would like to point out that cross contact cannot be excluded completely during along the production chain.

THE FOLLOWING ALLERGENIC RAW MATERIALS ARE NOT USED IN OUR COMPANY:

Lupine, Peanuts, Molluscs

## PACKAGING

The used packaging material is suitable for contact with food and complies with the following standards:

Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food, Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food, the German Food and Feed Act (LFGB §30 and §31), BfR (Bundesinstitut für Risikobewertung/German Federal Institute for Risk Evaluation) recommendations, Regulation (EU) No. 10/2011 on materials and objects made of plastic which are intended to come into contact with food.

## PESTICIDES AND CONTAMINANTS

The company RAPS confirms compliance with the maximum amounts of residues prescribed by EU food law, e.g. pesticides, mycotoxins (such as aflatoxins) and heavy metals in accordance with Regulation (EC) No 2023/915 setting maximum levels for certain contaminants and Regulation (EC) No 396/2005 on maximum residue levels of pesticides

## DECLARATION

RAPS works according to a process-oriented quality and food safety management system and is certified according to IFS Food. Food safety is supported by an integrated HACCP system. Sealed in original packaging, stored as recommended, referring to the date of analysis and the tests carried out in our laboratory, our product complies with the current food law regulations in the EU, (Regulation (CE) No 178/2002 including accompanying rights) and in Germany (LFGB). We provide all information to the best of our knowledge. Local legislation and regulations must also be taken into consideration for product applications and processing instructions. The specification has to be checked by the recipient and does not release him from his responsibility for quality and duty of care. The product is intended for commercial use only and for the intended use. The user is responsible for taking into account the provisions (and possible maximum amounts) of Regulation (EC) No 1333/2008 on food additives, Regulation (EC) No 1334/2008 on flavourings, including Regulation (EC) No 2065/2003 on smoke flavorings as well as other regulations. For this purpose, specific additive contents are listed under "Product properties". If the recommended usage rate is respected, conformity for the intended purpose is ensured. For further information, please don't hesitate to contact us.

The declaration for products compliant with EU food law is excluded for articles that have been developed on customer request and contain a corresponding note in the section "Non-binding declaration proposal".

This document and its contents are to be treated confidentially and may not be passed on to third parties.

## PLEASE NOTE:

This document was computer generated and is therefore also valid without signature.

With this version all previous documents lose their validity.

Versmold, 11.09.2023  
RAPS FRESH GmbH