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ANCO PROF. KB/RC LASAGNE 3KG

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01 General description

Lasagne

02 Ingredients

Ingrediënt	%
Durum wheat semolina	
Water	

03 Chemical and physical analysis

Parameter	Target	Range	Comments
Humidity	14,00%	Max.	
Bulk density			
Length	145mm	+/-5mm	Bulk density dominating over cut length
Thickness	0,70mm	-0,10mm/ +0,10mm	
External Diameter			
Width	87,5mm	+/-2,5mm	

04 Microbiology

Micro-organism	n	c	m	M
TVC	5	3	5000cfu/g	25000cfu/g
E.coli	5	0	absent/5g	absent/5g
Salmonella	5	0	absent/25g	absent/25g
St.aureus	5	3	10cfu/g	20cfu/g
B.cereus	5	3	100cfu/g	1000cfu/g
Enterobacteriaceae	5	3	10cfu/g	100cfu/g
Cl.perfringens	5	3	10cfu/g	20cfu/g
Yeasts and moulds	5	3	100cfu/g	1000cfu/g

05 Organoleptic Description

Attribute	Description
Colour	Typical yellow colour
Flavour	Typical, without off-flavours
Odour	Typical, without off-flavours
Texture	Firm

06 Nutritional information

Parameter	per 100g (average)	per portion 125g (average)	% Reference intake per portion*
Energy (kjoules)	1449kJ	1811kJ	21,6%
Energy (kcal)	342kcal	428kcal	21,4%
Fat	1,5g	1,9g	2,7%
Fat - of which Saturated	0,1g	0,13g	0,7%

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Carbohydrates	69g	86,3g	33,2%
Carbohydrates - of which sugars	3,5g	4,4g	4,9%
Fibre	2,5g	3,1g	
Protein (Nx6,25)	11,8g	14,8g	29,6%
Salt	0,025g	0,03g	0,5%
* reference intake of an average adult (8400kJ/2000Kcal)			

07 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

08 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur dioxide and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yi/Ni = Included in the recipe Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yt/Nt = Traces may be found in product Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

09 Shelf Life

Un-opened: 24 months after production.

Remaining shelf-life upon delivery to be no less than 12 months.

10 Storage Conditions



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Un-Opened

Min.10°C - max.30°C - max.50%RH

11 Packaging

PRIMARY PACKAGING	
Packaging description	Blue bag
Net weight	3000,000g e
Ean-code	
GROUP PACKAGING	
Packaging description	Corrugated box
Lot code	Yes
Net weight	3,000kg
Total weight	3,198kg
Dimensions of unit	338mm x226mm x105mm
Primary packaging units per pack	1
Configuration of units per pack	1X1X3000,000g e
Itf/ean-code	5410028091150
PALLETISATION	
Packaging description	Europallet
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	11,00
Number of layers	15
Units per pallet	165
Pallet height (mm)	1725
Pallet weight (pallet incl.) (KG)	551

12 Genetic Modification

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

13 Irradiation

We ensure that the product/ ingrediënts have not been irradiated.

14 Legislation

This product and its labelling conforms to all current EU and Belgian food regulations

15 Supplier Details

Address	Verbrandhofstraat 51, B-8800 Roeselare, Belgium
Telephone number	(0032)-(0)51 22 23 20
Fax number	(0032)-(0)51 22 90 72
e-mail	Soubry@soubry.be

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Telephone number in case of emergency

Available upon request