

009635EU
ANCO PROF. STANDARD ALPHABET 2X5 kg

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01 General description

Alphabeth

02 Ingredients

| Ingrediënt | % |
|----------------------|---|
| Durum wheat semolina | |
| Water | |

03 Chemical and physical analysis

| Parameter | Target | Range | Comments |
|-------------------|---------------|-------------------|--|
| Humidity | 12,50% | Max. | |
| Bulk density | 540g/l | +/-25g/l | |
| Length | 1,4mm | -0,3mm/ +0,3mm | Bulk density dominating over cut length |
| Thickness | | | |
| External Diameter | | | |
| Width | | | |
| Waterabsorption | 260g | +/-25g | 100g 5'+2' |
| Cooking time | 100g 5'+2' | | |

04 Microbiology

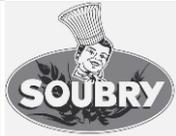
| Micro-organism | n | c | m | M | |
|--------------------|---|---|------------|------------|--|
| TVC | 5 | 3 | 25000cfu/g | 50000cfu/g | |
| E.coli | 5 | 0 | absent/5g | absent/5g | |
| Salmonella | 5 | 0 | absent/25g | absent/25g | |
| St.aureus | 5 | 3 | 20cfu/g | 100cfu/g | |
| B.cereus | 5 | 3 | 100cfu/g | 1000cfu/g | |
| Enterobacteriaceae | 5 | 3 | 10cfu/g | 100cfu/g | |
| Cl.perfringens | 5 | 3 | 20cfu/g | 100cfu/g | |
| Yeasts andmoulds | 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 80g (average) | % Reference intake per portion* |
|------------------|-----------------------|------------------------------------|---------------------------------------|
| Energy (kjoules) | 1485kJ | 1188kJ | 14,1% |
| Energy (kcal) | 350kcal | 280kcal | 14,0% |



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| | | | |
|--|--------|-------|-------|
| Fat | 1,5g | 1,2g | 1,7% |
| Fat - of which Saturated | 0,1g | 0,08g | 0,4% |
| Carbohydrates | 71g | 56,8g | 21,8% |
| Carbohydrates - of which sugars | 3,5g | 2,8g | 3,1% |
| Fibre | 2,7g | 2,2g | |
| Protein (Nx6,25) | 11,8g | 9,4g | 18,8% |
| Salt | 0,025g | 0,02g | 0,3% |
| * 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 checked="" type="checkbox"/> | <input type="checkbox"/> | |
| Lupins and products thereof | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input 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

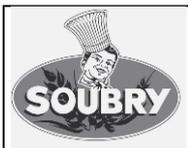
Un-opened: 36 months after production.

Remaining shelf-life upon delivery to be no less than 18 months.

10 Storage Conditions

THIS DOCUMENT WILL NOT BE UPDATED

ALL INFORMATION IS CONSIDERED AS OWNED BY SOUBRY AND CAN NOT BE RELEASED WITHOUT PERMISSION IN ADVANCE



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Un-Opened

Min.10°C - max.30°C - max.50%RH

11 Packaging

| PRIMARY PACKAGING | |
|-----------------------------------|---------------------|
| Packaging description | foil |
| Type of closure | seal |
| Lot code | Yes |
| Net weight | 5000,000g e |
| Ean-code | 5410028096346 |
| GROUP PACKAGING | |
| Packaging description | Corrugated box |
| Lot code | Yes |
| Net weight | 10,000kg |
| Total weight | 10,500kg |
| Dimensions of unit | 400mm x300mm x216mm |
| Primary packaging units per pack | 2 |
| Configuration of units per pack | 1X2X5000,000g e |
| Itf/ean-code | 15410028096350 |
| PALLETISATION | |
| Packaging description | Europallet 80x120 |
| Dimensions | 800mm x 1200mm |
| Plastic/wood | Wood |
| Units per layer | 8,00 |
| Number of layers | 8 |
| Units per pallet | 64 |
| Pallet height (mm) | 1878 |
| Pallet weight (pallet incl.) (KG) | 695 |

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

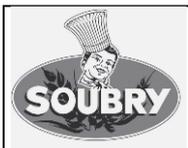
We ensure that the product/ ingrediënts have not been irradiated.

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, |
|---------|---|



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| | Belgium |
|---------------------------------------|------------------------|
| Telephone number | (0032)-(0)51 22 23 20 |
| Fax number | (0032)-(0)51 22 90 72 |
| e-mail | Soubry@soubry.be |
| Telephone number in case of emergency | Available upon request |