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	CEREAL RINGS WITH HONEY	Date of issue:	30.08.2019
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**NAME OF PRODUCT:** CEREAL RINGS WITH HONEY

**INGREDIENTS**

Cereals (corn flour and grit, flours: *wheat*, *oat*) 66%, sugar, bee honey 3%, glucose-fructose syrup, *barley* malt extract, salt.

**PRODUCT DESCRIPTION**

Method of production: extrusion and coating. Food product obtained by extrusion of a mixture of components having a rings shape, coated with flavor formula.

Product size: rings of a diameter 1,0 – 1,2 cm.

**PRODUCT SPECIFICATION**

*Sensory characteristics*

- colour: yellow,
- texture: dry and porous,
- consistency: crispy, constant,
- taste and odour: typical for used raw materials with honey,
- external appearance of in the forms of rings, allowed a small amount of crushed forms.

**Nutrition facts**

	per 100 g	% RI* in 100 g	in 1 portion (30 g)	% RI in 1 portion (30 g)
Energy	1641 kJ/387 kcal	19	492 kJ/116 kcal	6
Fat	2,2 g	3	0,7g	1
Saturates	0,40 g	2	0,12g	1
Carbohydrate	84,5 g	33	25,4g	10
Sugars	29,2 g	32	8,8g	10
Fibre	3,0 g	-	0,9g	-
Protein	5,8 g	12	1,7g	3
Salt	0,5 g	8	0,15 g	3
Sodium	0,20 g	8	0,06g	3

One portion 30 g = about 8 tbs.

\*Reference intake of an average adult (8400 kJ/2000 kcal).

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 [Annex XIII].

**Chemical and physical parameters:**

- moisture: max 4%;
- metals Commission Regulation (EC) No 1881/2006, maximum levels (mg/kg wet weight):
  - Lead: 0,20 mg/kg;
  - Cadmium: 0,10 mg/kg;
- Pest and their residues – absent;
- Organical and inorganic contaminations - absent.

**Mycotoxins** Commission Regulation (EC) No 1881/2006 and Commission Regulation (EC) No 1126/2007, maximum levels:

- Aflatoxins B1 - 2 µg/kg,
- Aflatoxins sum of B1, B2, G1 and G2 - 4 µg/kg,
- Ochratoxin A - 3 µg/kg,
- Deoxynivalenol (DON) - 500 µg/kg,
- Zearalenone - 50 µg/kg,
- Fumonisin sum of B1 and B2 – 400 µg/kg.

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### **Mikrobiological parameters**

- Salmonella in 25 g – non-present ,
- E.coli < 10 cfu/g
- Coliform - in 0,1 g – non-present,
- Bacillus cereus <10<sup>2</sup> cfu/g,
- Yeasts < 100 cfu/g,
- Moulds < 100 cfu/g.

### **ALLERGENS**

<u>Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply.</u> When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			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	YES	YES	YES	YES	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	YES	YES	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES
NUTS , tree nuts:	NO	YES	YES	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 [Annex II].

### **METAL DETECTION**

Ferrous: 1,2 mm  
 Non ferrous: 1,5 mm  
 Stainless steel: 2,0 mm

### **RADIATION**

The product was not subjected to radiation processes.

### **GMO STATEMENT**

We declare that the raw materials used to production do not contain genetically modified organisms.

### **NET WEIGHT**

Qn=250 g, T1 = 9 g, Qn-T1= 241g, 2T=18 g, Qn-2T=232g  
 Qn=375 g, T1 = 11,2 g, Qn-T1= 263,8 g, 2T=22,4 g, Qn-2T=352,6g  
 Qn=1000 g, T1 = 15 g, Qn-T1= 985g, 2T=30 g, Qn-2T=970g

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#### **PACKING MATERIAL**

- unit package - laminate foil PP/PE, foil PP or PP/PE and label or colored cardboard or plastic bag;
- shipping carton - cardboard box ;
- shipping carton - cardboard box ;
- transport pallet – wooden pallet and stretch foil.

#### **STORAGE CONDITIONS**

Product should be stored in dry, clean, free of pests and their residues in conditions securing unit package from damage. The product should be stored at ambient temperature, protected from direct sunlight. The relative air humidity should not exceed 75%. After opening product should be stored in a dry and dark place.

#### **MARKING**

Each unit packet contains the following information:

- product name,
- components,
- nutritional value,
- net weight
- batch number,
- the date of minimum durability,
- the storage conditions,
- manufacturer's name.

#### **TRANSPORT CONDITIONS**

Means of transport: dry, indoor, clean, no undesirable odors, protecting the load from getting wet.

#### **PREPARATION WAY**

Product ready for direct consumption.

#### **SHELF LIFE**

12 months of date manufactured.

#### **PRODUCT INTENDED USE**

Product designed for children and adults to the exclusion of people intolerant to gluten, peanuts and other nuts.