

# SPECIFICATION

<b>Product name</b>	FL_Tex-mex Corn Sticks		
<b>Supplier name</b>	NutsinBulk	Version date	08-06-2021
<b>Supplier item code</b>	791859		

## Reason for update

New

## Product Description

Corn sticks with tex mex flavouring

## Process Description

Cooking - soaking - washing - milling - extrusion - frying - flavouring - packing - metal detection

## Recipe

Ingredients	Percentage in product	Additive number	Function	Countr(y) (ies) of origin
corn	71.50			Spain
sunflower oil	25.00		vegetable oil	France, Spain
tex mex seasoning (salt, flavour, colour ( paprika-extract, E160Bii), food acid [citric acid], antioxidant [E306])	3.50			Spain

## Remarks

May contain milk.

## Ingredient and Allergen Declaration according EU-legislation

72% corn, sunflower oil, seasoning (salt, flavouring, colour [paprika-extract, E160Bii], food acid [citric acid], antioxidant [E306]).

## Average Nutritional Values (in grams per 100 gram)

kJoule	2171	Trans fatty acids	1,0	Dietary Fiber	4,7
kcal	519	Available Carbohydrates	63,1	Sodium (mg)	385,0
Fat	25,0	o.w. sugars	1,4	Salt	0,96
o.w.saturated	3,1	Protein	8,0		
o.w. mono unsaturated	5,0				
o.w. poly unsaturated	16,8				

## Dietary Intolerance Information

<b>Allegens:</b> When purchased in bulk size original packaging, manufacturer allergen policy will apply. 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	NO	NO	NO	NO	NO	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	NO	NO	NO	NO	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES
MILK (LACTOSE) or its derivatives	NO	NO	YES	NO	NO	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES
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

Allergy and Food Intolerance Information according to European legislation **Present / Absent / May contain**

Poultry and poultry products	-
Beef and beef products	-
Pork and pork products	-
Honey	-
Cocoa	-
Flavour Enhancers (E621-E635)	-
Flavourings according to regulation 1334/2008/EC	-
Flavouring preparations	-
Natural flavouring substances	-
Process flavourings	-
Smoke flavourings	-
Substances according to Annex III regulation 1334/2008/EC	-
Flavouring substances	-
Nature identical flavouring substances	-
Artificial flavouring substances	-
Maize and maize products	+
Coriander	-
Carrots	-

+ = Present, +/- = May contain, - = Absent, ? = Unknown

**Chemical and Physical Requirements**

Parameter	Value / limit	Dimension
Foreign bodies (metal, glass)	absent	
Foreign bodies (others)	1	per 1000 kg
Peroxide (ex factory)	<20	meq O2/kg fat
Sudan & Para red	Absent	
Heavy metals - Lead	<0,2	ppm
Heavy metals - Cadmium	<0,2	ppm
Heavy metals - Mercury	<0,2	ppm
Pesticides	Acc EU Reg	
Broken	<20	%

**Microbiological requirements ex factory**

	Units	N	C	Value (m)	Value (M)	Method
Aerobic Plate Count	cfu/g	5	2	10000	100000	ISO 4833

Mould	cfu/g	5	2	1000	10000	ISO 7954
Enterobactereacea	cfu/g	5	2	100	1000	ISO 21528-2
E.-coli	cfu/g	5	2	not present	10	ISO 16649-2
Staphylococcus Aureus	cfu/g	5	2	100	1000	ISO 6888
Salmonella	cfu/ 25g	5	0	not present	not present	ISO 6579

### Sensory

Appearance	Stick shaped - Cylindrical
Colour	Yellow/orange
Texture	Crunchy
Taste	Cheese

### GMO-Statement

	<b>Y / N</b>
Does the product contain or is it (in part) produced from any Genetically Modified Organism.	N
Does the product contain or is it (in part) derived from any Genetically Modified Organism.	N
Is the product (in part) produced with the aid of any Genetically Modified Organism.	N

### Transport and Storage Conditions

Store in a cool, dark and dry place.
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### Shelf Life (in months after production in original, closed packaging)

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### Packaging

Type	Description	Weight
Primary	Plastic blue bag	12
Secondary	Carton / box	

