

Product Data

Product name:	Savoirdi (Lady Fingers)		
HS Code	01011222	Wiik item number:	

Quality			
Origin:	Biscottificio di Verona	Variety:	
Quality/Count/Caliber:		Certification:	
Shelf life:	12 months	Storage:	Store in a cool, dry place
- After opening:		- After opening:	
Look/Smell/Appearance:	Flattened cylinder shape with rounded edges - typical sweet baked taste of lemon and vanilla - light brown/yellow with ivory color sugar covering - light, friable honeycomb structure – typical lemon and vanilla aroma		
Remarks:	Oven baked confectionery product		

Ingredients in descending order - and share in % and EU or Not- EU Origin

1. wheat flour	2. eggs 26 %	3. raising agents (ammonium hydrogen carbonate, sodium hydrogen carbonate)	4. glucose syrup
5. flavourings	6.	7.	8.

Additives

Is the product completely free from additives? (Yes/No)	No, raising agents used
Is the product completely free from trans fatty acids? (Yes/No)	Yes
All Additives present in the product with function and quantities (ppm or mg/kg)	
1.	2.
3.	4.

Nutritional values per 100g:		Defect tolerances:	
Energy kJ:	1603	Foreign material:	
Energy kcal:	378	Foreign vegetable material:	
Fat:	3,3	Free seeds:	
Of which saturated:	1,0	Skin:	
Carbohydrates:	78,3	Core:	
Of which sugars:	49,4	Stalk:	
Fibers:	1,9	Color defect:	
Protein:	7,9	Blemishing:	
Salt:	0,20		

Allergens presence	Yes	No	Risk of cross contamination	If yes, what kind?
Cereals containing Gluten and products thereof	X			Wheat
Crustaceans and products thereof		X		
Molluscs and products thereof		X		
Eggs and products thereof	X			
Fish and products thereof		X		
Peanuts and products thereof		X		
Milk and products thereof			Traces of	
Nuts and products thereof			Traces of	
Celery and products thereof		X		
Mustard and products thereof		X		
Sesame seeds and products thereof		X		
Lupin and products thereof		X		

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Sulphur dioxide and sulphites > 10mg/kg or 10mg/litre expressed as SO ₂				
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Allergens		
Does the product comply with all Danish/EU regulations? Especially: - Regulation 1169/2011/EC regarding allergens.	Yes	
Characteristics of production		
Method, Time and temperature for heating (if used)	Baking at temperatures above 190°C for min 9 minutes	
Irradiation		
Is food irradiation used in production?		No
Does the production comply with current and relevant EU standards and regulations? Especially: - Regulation Directive 1999/2/EC concerning foods and food ingredients treated with ionizing radiation.	Yes	No

Certification					
Does the producer hold any international or local certifications? Please indicate below and attach if positive!					
ISO 9001:		ISO 22000:		FSSC 22000:	
IFS:	X	BRC:	X	SA8000:	
BSCI:		SMETA:		HAACP:	
 Non-EU agriculture or EU agriculture		Organic Association control number XX-YYY-ZZZ <i>(Example. CA-ORG-006, IT-BIO-001):</i>		Other:	

Dimensions and packaging – Base unit					
Packaging type:			EAN 13 Unit:		
Gross weight/kg		Net weight/kg		Drained weight/kg	
Height/cm		Width/cm		Length/cm	

Dimensions and packaging – Case					
Packaging type:			EAN 13 Case:		
Units per case		Cases per pallet		Cases per FCL	
Height/cm		Width/cm		Length (cm)	

Microbiological specification/ Apply if relevant			
	Value (max)	Unit	Method comparable
Total plate count			
Bacillus cereus			
Yeast			
Mould			
Salmonella			
E. coli			

Mycotoxins/ Apply if relevant			
	Value	Unit	Method
Aflatoxin B1			
Aflatoxin Tot			
Ochratoxin			

Declaration of Compliance

Legislation related to product		
If the product is not sterile, please indicate here and attach microbiological standards and recent analysis!		
GMO		
Is the product completely free from GMO ?	Yes	
Does the product comply with all Danish/EU regulations?		
Especially:	Yes	
- Regulation EC 1829/2003 and 1830/2003 .		
Hygiene		
Does the product comply with all Danish/EU regulations?		
Especially:	Yes	
- Regulation (EC) No 852/2004 regarding the hygiene of food stuffs.		
Pesticides		
Does the product comply with all Danish/EU regulations?		
Especially:	Yes	
- Regulation 396/2005 regarding residue level of pesticides in or on food and feed of plant and animal origin.		
Additives		
Do all additives follow Danish/EU regulations? Especially:	Yes	
- Regulation 1333/2008 on food additives	Yes	
- Regulation 231/2012 regarding respecting the list of additives listed in Annexes II and III.		
Mycotoxins & Heavy Metals		
Does the product comply with all Danish/EU regulations?		
Especially:	Yes	
- Regulation 1881/2006 regarding contaminants in foodstuff and its series of modifications.		

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Legislation related to packaging

Does the packaging comply with current and relevant EU standards and regulations? Especially:

- Regulation **1935/2004** regarding the safety of all materials in contact with food products.
- Regulation **2023/2006** regarding good production practices
- Regulation **10/2011** regarding plastic materials and their migration to food products
- Regulation **282/2008** regarding recycled plastics in view of contamination with unknown substances
- Regulation **1895/2005** regarding certain epoxy derivatives in material and articles intended to come into contact with food

Yes

Yes

Yes

Yes

Yes

Materials in contact with final product during production

1. 2. 3. 4.

Materials NOT in contact with final product due to functional barrier

1. 2. 3. 4.

Name of functional barrier

BPA

Is the packaging used BPA free or BPA-NI?

If yes, which material is used as replacement?

Which Materials, articles or products are in contact with the final product when **packed**? Especially mention **sealing compounds** and **internal coating** here!

Name of material

Measured Level of material migrated to food product

Which Materials, articles or products are in contact with the final product when **packed**? Especially mention **sealing compounds** and **internal coating** here!

Supplier

Supplier Name: United ABC Danmark ApS

Supplier stamp, date and signature

Ari Bassan

United ABC Danmark ApS
Cacilievej 48, 2500 Valby
Copenhagen Denmark

8/2-24