

MC2560 "DIADEM" HOTEL MUSHROOMS

T. Sheet / Pieces & Stems Mushrooms DIADEM / Tin / 2650ml

Code:	400-E00249	Date:	19/08/2014	Revision:	1
Description:	Mushroom (<i>Agaricus bisporus</i> cultivated) with typical cream colour, lightly or completely open veil and sliced which is canned in hermetically tins and thermically treated. Commercially Sterile Product.				
Specifications:					
Vacuum					Presence
Net weight (g)					2500g +/-1,5%
Drained weight (g)					1380g +/- 1,5%
Colour					Typical
Smell and Taste					Typical
Texture					Typical
%Soil					≤3
a) Colour					≤ 15
b) Spots					≤ 15
c) Texture					≤ 15
% Total defects					≤ 15
pH					5,00 ± 0,5
% Salt					0,60 ± 0,2
SO2 ppm					<10
Ingredientes	Mushrooms, water, salt and acidulant: citric acid (E330).				
GMO's					Free
Alergens					Free
Packing					
3 piezes tin plate. Varnish inside.					
Size					Ro-2650
Remarks					
Store in a cool and dry place					
Usage way					
Once open, leave all the remaining product in its liquid.					
Keep refrigerated and use within 5 days of opening.					
Best Before					
See on the cover					
Microbiology					
After incubation at normal temperature, 37°C and 55°C, the samples have normal apparence and:					
Aerobic mesophilic bacteria					ABSENCE
Anaerobic mesophilic bacteria					ABSENCE
Aerobic thermophilic bacteria					ABSENCE
Anaerobic thermophilic bacteria					ABSENCE
Sulfito-red Clostridia					ABSENCE
Fungi and Yeast					ABSENCE
Nutrition Facts					
Per 100g of Product					
Energie					22/91 kcal/Kj
Fat					0 g
of wich Saturated Fat					0 g
Carbohydrate					1 g
of which Sugars					0,2 g
Dietary Fiber					2,3 g
Protein					2,4 g
Sodium					0,2 g
Salt					0,6 g

INGREDIENT LIST

Raw material information EC/1169/2011 states that vegetable origins of oils and fats will need to be defined.
(none of the ingredients / additives not described in this specification may be present in the product).

raw materials / additives	%	function / E-number / for flavourings & colorants: natural or not?	Vegetable origine	Demographic origin
MUSHROOMS	55	INGREDIENT	VEGETABLE	SPAIN
WATER	44.2	SUPPORT	MINERAL	SPAIN
SALT	0.7	INGREDIENT	MINERAL	SPAIN
CITRIC ACID	0.1	ACIDIFIANT	VEGETABLE	CHINE
Total	100	Please mention the place of manufacturing here →		SPAIN

METAL DETECTION:

- systems to separate foreign bodies are present (glass, stones, metals, ...) Yes METAL DETECTOR/MAGNET
- systems for detection foreign bodies ? Yes GMP
- a detection system for metals : Ferro-, non-Ferro and stainless steel ? Yes METAL DETECTOR/MAGNET
- is metal detection performed on finished products as well? No

Type	Value	Accuracy	UOM	Frequency of controls
Ferro	<4		mm	EACH 4 HOURS
Non-ferro	<4		mm	EACH 4 HOURS
Stainless steel	<5		mm	EACH 4 HOURS
Sieved	2		mm	DAILY

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?		
	Yes	No	?	Yes	No	?
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X	
Crustaceans and products thereof		X			X	
Eggs and products thereof		X			X	
Fish and products thereof		X			X	
Peanuts and products thereof (inc. oil)		X			X	
Soybeans and products thereof (inc. lecithin)		X			X	
Milk and products thereof (inc. lactose)		X			X	
Nuts and products thereof (incl. oil)		X			X	
- Hazelnut		X			X	
- Walnut		X			X	
- Almond		X			X	
- Cashew		X			X	
- Pecan nut		X			X	
- Brazil nut		X			X	
- Pistachio nut		X			X	
- Macadamia nut		X			X	
Celery and products thereof		X			X	
Mustard and products thereof		X			X	
Sesame and products thereof (inc. oil)		X			X	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO2		X			X	
Lupine and products thereof		X			X	
Molluscs and products thereof		X			X	
Other allergens	Yes	No	?	Yes	No	?
Lactose		X			X	
Cocoa		X			X	
Glutamate (E620-625)		X			X	
Chicken meat		X			X	
Coriander		X			X	
Corn/maize		X			X	
Legumes		X			X	
Beef		X			X	
Pork		X			X	
Carrot		X			X	

The supplier hereby declares that all products delivered to Markelbach & Corne comply with all relevant European and Belgian legislation, as for instance :

Contaminants: EC/1881/2006 (and amendments): setting maximum levels for certain contaminants in foodstuffs

Material coming into contact with food: EC/1935/2004 regarding packaging (and amendments) and EC/10/2011.

Allergens: EG/2006/142, & EG/41/2009: composition and labelling of foodstuffs suitable for people intolerant to gluten.

Pesticide residues: EC/396/2005, 2007/7/EG, 86/362/EEG, 90/642/EEG and their amendments.