



Product specification

Put into effect:
08/01

modified:
10/14

Rev.Ind.
9

Burger sesame crispbread

Product Name: Wholemeal rye crispbread with sesame seeds

Net Weight: 250g

Ingredients: Wholemeal rye flour, sesame seeds (10%), salt

Allergens: The product contains the following ingredients listed in the Directive 2003/89/EG amending Directive 2000/13/EG in Annex IIIa or marks referred to in Article 6 paragraphs 3a, 10 und 11:
Ingredients: rye, sesame seeds
May contain traces of: milk

Sensors:

Appearance:	rectangular slices evenly punched holes, species-specific, light brown color, matt surface and very slightly mealy, sprinkled with sesame seeds Size (length x width x height): ca. 108 mm x 65 mm x 5-6 mm
Consistency:	typical, dry, crispy, lighter, crisp break
Odour:	typical, grainy, without foreign smell
Taste:	typical, grainy, without foreign flavor

Nutritional Information*:

** The Nutrition Facts are subject to natural fluctuations and are in the range of from the German Society of Chemists(GDCh) recommended tolerances.*

	per 100 g	Per slice ca. 10 g
Energy	1580 kJ	158 kJ
	376 kcal	38 kcal
Fat	7,8 g	0,8 g
of which saturates	1,3 g	0,1 g
Carbohydrate	59 g	5,9 g
of which sugars	1,2 g	0,1 g
Fibre	15 g	1,5 g
Protein	9,9 g	1,0 g
Salt	1,3 g	0,13 g

Chemical Characteristics: Residues correspond Regulations (EG) 396 / 2005 and 839 / 2008

Mycotoxins < 4,00µg/ kg

Heavy metal

Hg	< 0,01 mg/ kg
Pb	< 0,20 mg/ kg
Cd	< 0,10 mg/ kg

Microbiological Characteristics:

Aerobic mesophilic GKZ:	$\leq 10^5$ KbE /g
Salmonella:	n.n. in 25 g
Escherichia coli:	$\leq 10^1$ KbE / g
moulds:	$\leq 10^2$ KbE / g

Physical Characteristics: Moisture content: ≤ 5 %

Sales packaging: Single packs of paper-PE-composite with banderole, partly with label (Export)

Production: Subject of procedures and work instructions production of crispbread

Labeling: Expiry date (MM JJ) and lot number and time



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Storage conditions:	surround:	Dry place and not smelling nearby store products and materials
Durability:		If properly stored at least 12 months
Use:		As a food
Special consumer groups:		Not suitable for consumers with celiac disease and an allergy to sesame or milk
Marking obligation additives:		non
Information GMO:		Does not require labeling in accordance with Regulations (EG) Nr. 1829/2003 and 1830/2003