



PRODUCT SPECIFICATION

Ref.	A14
Product name & packaging	Chinese Noodles (1 x 5 kg) - nest 50 g
EAN trade & selling unit	5413835650435
Intrastat	19023090

1. GENERAL DATA



Product description

Egg noodles with turmeric and malt extract, extruded, cooked, oiled and salted, shaped to round nests and frozen.

Recommendation of declaration

Egg pasta from durum wheat semolina with colouring food ingredient turmeric powder and colouring food ingredient from wheat flour, roasted wheat malt flour and barley malt flour extract, oiled and salted, cooked and frozen.

Ingredients

Water (50,4 %), durum **wheat** semolina (47,0 %), whole **egg** powder (1,3 %), salt (0,5 %), sunflower oil (0,5 %), milled turmeric root, **wheat** flour, roasted **wheat** malt flour and **barley** malt extract.

Country of origin: Danmark.

Contained additives: none.

Allergens: gluten, egg, barley.

Shelf life: 18 months at -18°C, in closed original packaging. Do not freeze once thawed.

Preparation:

- Reheating (from frozen)
 - 75 sec. in boiling ($\pm$ 95°C) light salted water.
 - 4 min. (100°C) in combisteamer.

2. SENSORY PARAMETERS

Appearance/colour	Typical brownish noodle colour
Odour	Typical fresh, without any foreign odour
Taste	Typical without any foreign taste
Texture/consistency	Al dente, elastic



3. PHYSICAL PARAMETERS

Parameter	Target value	Tolerance
Diameter nest	60,0 mm	+/- 10,0 mm
Length noodle	450 mm	+/- 100,0 mm
Width noodle	3,3 mm	+/- 0,4 mm
Thickness noodle	2,1 mm	+/- 0,3 mm

4. NUTRITIONAL VALUES

Parameter	Target value (100 g)	Tolerance
Water content	58,0 %	+/- 2,0 %
Energy	163 kcal/691 kJ	
Fat	1,7 g	
of which saturated fatty acids	0,2 g	
Carbohydrates	30,3 g	+/- 15,0 %
of which sugars	1,2 g	
Protein	5,9 g	+/- 1,5 g
Salt	0,5 g	+/- 20 %

Trans fatty acids (of non-animal origin) per 100 g of fat: max. 1 g

5. ALLERGENS

Allergens	Present (yes/no)	Present in plant	Present on same line
Cereals containing gluten	Yes	Yes	Yes
Crustaceans	No	No	No
Eggs	Yes	Yes	Yes
Fish	No	No	No
Peanuts	No	No	No
Soybeans	No (2)	No	No
Milk and products thereof including lactose	No	No	No
Nuts and products thereof	No	No	No
Celery	No	No	No
Mustard	No	No	No
Sesam seeds	No	No	No
Sulphites at concentrations of more than 10 mg/kg or 10 mg/l	No	No	No
Lupine	No	No	No
Molluscs	No	No	No

(2) Possible traces of soya in durum wheat semolina.

6. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.



7. MICROBIOLOGICAL DATA

The target and limit values are based on the microbiological analysis of the products and the values recommended by the German Association for Hygiene and Microbiology. Microbiological testing is executed by an accredited laboratory.

Parameter (method)	Target value (cfu/g)	Limit value (cfu/g)
Total plate count (DIN 10161-1:1984-02)	10 ⁴	10 ⁵
Enterobacteriaceae (DIN 10164-1:1986-08)	10 ²	10 ³
E.coli (DIN 10110:1994-08)	n.d. in 25 g	10 ¹
Salmonella (DIN EN ISO 6579:2003)	n.d. in 25 g	n.d. in 25 g
Koagulase-positive Staphylococcus (DIN EN ISO 6888-1:1999)	10 ¹	10 ²
Bacillus cereus (DIN EN ISO 7932:2005)	10 ²	10 ³
Listeria monocytogenes (DIN EN ISO 11290-1:2005)	n.d. in 25 g	10 ¹

n.d. = not detectable

8. PACKAGING

Data	Trade & selling unit (TU)
EAN	5413835650435
Content (pieces)	1 x 5 kg
Packaging	Cardboard box + blue PE bag
Dimensions packaging	388 x 288 x 181 mm
Weight empty packaging	290 g

9. LOGISTIC DATA

Data	
TU per layer	8
Layers per pallet	9
TU per pallet	72
Total weight per pallet	360 kg
Dimensions pallet (length x width)	120 x 80 cm
Maximum height (stacked), incl. pallet	1,80 m

10. IRRADIATION

This product and all processed raw material is not irradiated.

11. LEGAL STATEMENT

This product and all used packaging material comply with all legal statements of the European Union.

12. METAL DETECTION

All products are metal detected before packaging. Sensitivity: 1,75 mm in diameter Fe, 1,75 mm in diameter non-Fe, 2,5 mm in diameter stainless steel.

Release date: 17.11.2023	
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