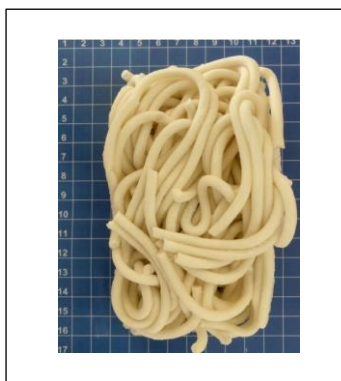




PRODUCT SPECIFICATION

Ref.	A38
Product name & packaging	Udon Noodles - nest 175 g (1 x 5 kg)
EAN trade & selling unit	5413835620964
Intrastat	19023090

1. GENERAL DATA



Product description

Udon noodles from soft wheat flour and tapioca starch, extruded, cooked, oiled and salted, shaped to rectangular nests and IQF frozen.

Recommendation of declaration

Noodles from soft wheat flour and tapioca starch, cooked and IQF frozen.

Ingredients

Water (53,7 %), soft **wheat** flour (38,6 %), tapioca starch (6,7 %), sunflower oil (0,5 %), salt (0,5 %).

Land of origin: Germany.

Contained additives: no labelling required.

Allergens: gluten.

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

Preparation:

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

2. SENSORY PARAMETERS

Appearance/colour	Typical beige noodle colour
Odour	Typical fresh, without any foreign odour
Taste	Typical like wheat flour
Texture/consistency	Soft, elastic, slightly slippery

3. PHYSICAL PARAMETERS

Parameter	Target value	Tolerance
Length nest	140 mm	+/- 5 mm
Width nest	75 mm	+/- 5 mm
Diameter noodle	4,2 mm	+/- 0,5 mm
Weight	min. 175 g	190 g +/- 15 g



4. CHEMICAL PARAMETERS

Parameter	Target value (100 g)	Tolerance
Water content	61,0 %	+/- 2,0 %
Energy	162 kcal/686 kJ	
Fat	0,9 g	
of which saturated fatty acids	0,1 g	
Carbohydrates	33,9 g	+/- 15,0 %
of which sugars	0,3 g	
Fiber	1,1 g	
Protein	3,9 g	+/- 1,5 g
Salt	0,5 g	+/- 20 %

5. ALLERGENS

Allergens	Present (yes/no)	Remarks
Cereals containing gluten	Yes	
Crustaceans	No	
Eggs	No	(1)
Fish	No	
Peanuts	No	
Soybeans	No	(2)
Milk and products thereof including lactose	No	
Nuts and products thereof	No	
Celery	No	
Mustard	No	(2)
Sesam seeds	No	
Sulphites at concentrations of more than 10 mg/kg or 10 mg/l	No	
Lupine	No	
Molluscs	No	

(1) Egg may be detectable in the finished product.

(2) May contain traces of soya, mustard in wheat flour.

6. 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 (L 00.00-88-1:2015-06)	10 ⁴	10 ⁵
Enterobacteriaceae (L 00.00-133/2:2019-12)	10 ²	10 ³
E.coli (DIN EN ISO 16649-3:2018-01)	n.d. in 25 g	10 ¹
Salmonella (BAV-IM-5.4-09-01:2020-05)	n.d. in 25 g	n.d. in 25 g
Koagulase-positive Staphylococcus (L 00.00-56:2004-12)	10 ¹	10 ²
Bacillus cereus (BAV-IM-5.4-12-01:2019-10)	10 ²	10 ³
Listeria monocytogenes (BAV-IM-5.4-70:2020-05)	n.d. in 25 g	10 ¹

n.d. = not detectable



7. PACKAGING

Data	Trade & selling unit (TU)
EAN	5413835620964
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

8. 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

9. 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.

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.

Release date: 20.11.2023	
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