

# **BLACK CURRANTS LYO**



# 1. **GENERAL INFORMATION:**

**Product code: EAN (Product): EAN (Box):**Country of origin: Germany

Packed in Spain, Europe. This product has been produced in accordance with the relevant EU, local and national legislation and in compliance with the required standards for food safety and

hygiene.

## 2. **DESCRIPTION:**

100 % Dehydrated black currants. Produced from black currant, cleaned, deep-frozen and freeze-dried. Whole berries, diameter 5-12 mm. Color natural, dark

## 3. INGREDIENTS:

Whole lyophilized blackurrants.

## 4. APPLICATION:

Use to dress dishes (salads, ice cream, desserts, etc...) and also to make jams, dry meringues, nougats, croquants, etc...

For use directions, receipts and applications see web page: www.albertyferranadria.com

# 5. SHELF LIFE

24 months from date of production. If stored in proper conditions.

# 6. RECOMMENDED STORAGE CONDITIONS:

Store in a cool and dry place.

## 7. LOGISTICS AND PACKAGING INFORMATION:

Weight unit (net): 150g/5.29oz

Units per box: 6 Weight box: 0.9 kg

**Unit dimension:** High: 160 mm

Diameter: 99 mm

Box per layer: 10 Layer per palet: 18

**GTIN-13 code:** 8435261900998 **GTIN-14 code:** 8435261901001



#### 8. **LEGAL REQUERIMENTS:**

The requirements of the German Food Law (LFGB and succeeding regulations) as well as European legislation regarding food products are fulfilled with regard to the content of pesticides, heavy metals and aflatoxins.

The product complies with the German and EU food legislation

#### 9. SPECIFICATIONS:

#### CHEMICAL PHYSICAL DATA:

Parameter (unit)		Limit(s)
Moisture	max	3,5 g/100g
Ash	max	Not specified g/100g
Ash insoluble in HCL	max	Not specified g/100g

#### **MICROBIAL DATA:**

Parameter (unit)		Limi	Limit(s)	
		Mín	Max.	
Total plate count	Per gram		50.000	
Yeasts	Per gram		1000	
Moulds	Per gram		1000	
Coliform			10/g	
E. coli			10/g	
Salmonella in 25 g			Negative	

Foreign matters are absent as far as it can be determinate by technical or manual methods. The product is neither irradiated nor genetically modified.

## 10. ALLERGEN INFORMATION:

# Allergens:

During the gently drying our products get preserved. At the same time we abstain from giving additives to the foodstuffs as a general rule. The exact list of ingredients is listed in each product specification.

Our wide product range contains food products that belong to Regulation (EU)  $N^{\circ}$  1169/2011 of the Europen Parliament and of the Council of 25 October 2011 on the provisition of food information to consumers. At present these foods are: shrimps, celeriac/celery, mustard grains, sesame, egg products, milk/milk products and gluten containing products.

Our assortment of goods also comprises coriander and other umbelliferae, carrots, corn (maize) and peas.

Allergens were taken into account within the framework of our HACCP-system. As a result of this consideration we can say that by our defined and documented cleaning operations (wet cleaning) of the equipment encountered by products and the random verification, we nearly exclude the contamination of our products with allergens. But we would like to point out, that the European Centre for Allergy Research Foundation (ECARF; <a href="www.ecarf.org">www.ecarf.org</a>) expressly acknowledges, that even with intensive care the risk of cross-contamination can only reduced down to a minimum but can never be excluded.



	Presence	Possible cross Contamination
Cereals containing gluten and products thereof	No	Χ
Crustaceans and products thereof	No	Χ
Eggs and products thereof	No	Χ
Fish and products thereof	No	Χ
Peanuts and products thereof	No	Χ
Soybeans and products thereof	No	Χ
Milk and products thereof (including lactose)	No	X
Nuts and products thereof	No	Χ
Celery and products thereof	No	Χ
Mustard and products thereof	No	Χ
Sesame seeds and products thereof	No	Χ
Sulphur dioxide and sulphites	No	Χ
Lupins and products thereof	No	
Molluscs and products thereof	No	

Gluten-Statement: We hereby confirm that the product mentioned above does not contain gluten above the 20 ppm limit specified in (EC) No 41/2009.

# 11. NUTRICIONAL VALUE:

Average values per 100 g	EU
Energy (Kcal)	290
Energy (kJ)	1200
Protein g	7
Carbohydrates g	33
Of which sugars g	33
Fat g	1
Of which saturated g	0,1
Fiber g	37
Organic acids g	14
Sal g	0,025
Minerals g	4

These nutritional data are on average (literature: Souci, Fachmann, Kraut: Die Zusammensetzung der Lebensmittel (1986/87/94 o. 2000)). Other sources of information can be used, too. There are tolerances due to natural and technological variations. If this ingredient is incorpored into a formulated item, it is recommended that the customer product nutrition facts be based upon analysis of the finished product.

Salt is calculated by Sodium content.

# 12. GMO STATEMENT:

We confirm that the product(s) delivered do not need to be specially labeled according to directive 1829/2003/CE and 1830/2003/CE.



# 13. **LABEL:**



Based on: Product information of the manufacturer.

Review date: 27 September, 2023 Revision number: 7

Revised by: Quality Responsible Bidfood Iberia Approved by: Quality Manager Bidfood Iberia