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PRODUCT SPECIFICATIONS

Product name:	**FORMATOAST**
Product description :	**Food preparation with vegetable oils** **in blocks 200, 400 g & 2.5, 2.7, 3, 12.5 kg.** Product with creamy taste, pale yellow colour and firm texture.
GMO statement :	The product does not contain or is produced from genetically modified organisms (GMO) and according to the Regulations (EC) 1829/2003 and (EC) 1830/2003, requires no labeling.
Ingredients :	Water, Palm Oil (21%), Starch, **Milk Proteins**, Modified Starch , Sea Salt, Emulsifiers: [Sodium Polyphosphate (P_2O_5<2%), Sodium Citrate], Edam Flavour, Preservative: Sorbic Acid (<0.2%), Colour: B- Carotene.
Vegan statement:	N/A
Allergen declaration :	Milk Products
Certifications:	KOSHER ☐ HALAL ☒ ORGANIC ☐ VEGAN ☐ BRC ☒ IFS ☒ ISO22000 ☒ ISO9001 ☒

Physicochemical specifications & Nutritional Value [/100 g]

Parameter	Value	Range	Methodology
Energy (kJ / kcal)	1130 / 270	260 - 280	Calculation
Fat (g)	21	20 - 22	Calculation
of which Saturates (g)	10	9 - 11	Calculation
Carbohydrates (g)	19	18 - 20	Calculation
of which Sugars (Lactose) (g)	0.5	0.2 - 1	Calculation
Protein (g)	2	1.7 - 2.3	Calculation
Salt (g) (=Sodium x 2.5)	2.7	2.5 - 2.9	Calculation
Moisture (g)	54	53 - 55	After drying at 102^{0}C

Allergen: x = present - = not present

1. Cereals containing gluten	-	5. Fish	-	9. Celery	-	13. Mollusc	-
2. Milk (& lactose)	x	6. Nuts	-	10. Mustard	-	14. Sulphur dioxide and sulphites (>10 mg/kg)	-
3. Egg	-	7. Peanuts	-	11. Sesame seeds	-		
4. Soybeans	-	8. Crustacean	-	12. Lupin	-		

Microbiological analyses

Parameter		Target	Methodology
Total Plate Count (at 37^{0}C)	[cfu/g]	<10^4	AFNOR n° BIO 12/35 – 05/13
Yeasts & Moulds	[cfu/g]	<10	AOAC RI 041001
St. Aureus	[cfu/g]	<10^2	AFNOR n° BIO 12/28 – 04/10
Sulfite Reducing Clostridia	[cfu/g]	<10	ISO 15213 : 2003
Coliforms	[cfu/g]	<10	AFNOR n° BIO 12/17 – 12/05
E. Coli	[cfu/g]	<10	AFNOR n° BIO 12/13 – 02/05
Salmonella	[cfu/125g]	absent	AFNOR n° BIO 12/16 – 09/05
Listeria spp	[cfu/25g]	absent	AFNOR n° BIO 12/18 – 03/06
L. monocytogenes	[cfu/25g]	absent	AFNOR n° BIO 12/18 – 03/06

Packaging :	Vacuum packaged inside PA/PE or PP/PE film suitable for food packaging.
Traceability :	Production-data, printed on bag.
Suitable consumer :	All consumer groups apart from those showing allergy in milk can consume the product.
Intended use :	Product is consumed as it is without the need of heating or any other kind of processing or preparation.
Storage & Transportation:	Product is stored & transported (with suitable food transport means) at 2–8 ºC. Advised temperature for grating, slicing etc. preferably 4–6º C.
Shelf life :	12 months (after production date) when it is stored unopened at temperature 2–8ºC.
Relevant Legislation :	EU legislation.