

Specification

Harusame



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Your silent partner in famous food

According to the best of our knowledge, the data in this product specification are correct at the time of issue.
If regional or local legislation is stricter than EC legislation, the use of this product is on the customers own responsibility.





Harusame



Description: Japanese gelatin noodles (HARUSAME) made from potato starch from Hokkaido, and sweet potato starch from Kyushu. Ideal for salads, vinegared foods, soups, spring rolls, and more.

Declaration for labeling: See ingredients

Use:

Characteristics: Appearance: Thread noodle
Colour: White transparent
Aroma / smell:
Taste:

Ingredients: sweet potato starch, potato starch

Ingredients are listed according to legislation EC 1169/2011

Packaging: Type: Foil
Material: PP
Net weight: 100g
Package weight: 4g
Size: 125x230 mm
Number on pallet:

PP = polypropylene, PE = polyethylene, LLDPE = linear low density polyethylene

Storage and shelf life: Store at room temperature out of direct sunlight, and avoid hot and humid locations. 24 months from production.
Seal well after use. After opening use as soon as possible.



Product name: Harusame
Product number: 105008
Intrastat code: 19023010

Components:	Ingredient	Origin
	Sweet potato starch Potato starch	Japan Japan

Country of manufacturing: Japan

Nutritional data:	g per 100 g	
	Energy (kJ)	1466
	Energy (kcal)	350
	Fat	0,2
	of which saturated	0
	Carbohydrates	86,6
	of which sugars	0
	Fiber	1,2
	Protein	0
	Salt (as 2.5 x Na ⁺)	0
	Sodium	0,007

Suitable for:	Halal	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Kosher	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Vegetarian	<input checked="" type="checkbox"/>		
	Lacto vegetarian	<input checked="" type="checkbox"/>		
	Ovo vegetarian	<input checked="" type="checkbox"/>		
	Vegan	<input checked="" type="checkbox"/>		

Allergens:

	used as ingredient	used on same production line	used in same production plant	cross- contact possible
Cereals containing gluten	No	No	No	
Wheat	No	No	No	
Rye	No	No	No	
Barley	No	No	No	
Oats	No	No	No	
Spelt	No	No	No	
Khorasan wheat	No	No	No	
Crustaceans	No	No	No	
Eggs	No	No	No	
Fish	No	No	No	
Peanuts	No	No	No	
Soybeans	No	No	No	
Milk (incl. lactose)	No	No	No	
(Tree) nuts	No	No	No	
Almond	No	No	No	
Hazelnut	No	No	No	
Walnuts	No	No	No	
Cashews	No	No	No	
Pecan nuts	No	No	No	
Brazil nuts	No	No	No	
Pistachio nuts	No	No	No	
Macadamia nuts	No	No	No	
Celery	No	No	No	
Mustard	No	No	No	
Sesame seeds	No	No	No	
Sulphur dioxide & sulphites (E220-E228)	No	No	No	
Lupine	No	No	No	
Molluscs	No	No	No	



Microbiological
information:

micro organism	target	unit	method
Total plate count	1000	cfu/g	
Yeasts			
Moulds			
Enterobacteriaceae			
Lactobacillus			
E. coli			
Bacillus cereus			
Staphylococcus aureus			
Salmonella			
<i>others:</i>			
coliforms	negative	g	

Physical
information:

parameter	result	unit	method
Ash			
Moisture content	12,9	%	
pH			
particle size			
<i>other:</i>			

Chemical
information:

contaminant	result	legal limit*
lead	no detection	
mercury		
cadmium		
zinc		
aflatoxins		
DON		
PAH's		
ochratoxine A		
fumonisin		

*results need to be under the maximum levels stated in Commission
Regulation 1831/2003 for foodstuffs and 231/2012 for food additives

Foreign body
control:

			location in process
filter		mesh	
sieve		mm	
metal detection:			
ferrous	1	mm	
non-ferrous		mm	
stainless steel	1,5	mm	
magnet		gauss	



Food safety and
legislations:

This product is non GMO in accordance with Regulation EC 1829/2003 and EC 1830/2003 and their amendments.	<input checked="" type="checkbox"/>
This product and its ingredients are not irradiated or treated with ionising radiation in accordance with Directive 1999/2/EC and 1999/3/EC and their amendments.	<input checked="" type="checkbox"/>
This product complies with Regulation EC 1881/2006 and its amendments concerning contaminants.	<input checked="" type="checkbox"/>
This product complies with Regulation EC 396/2005 and Directive 90/642/EC concerning pesticides.	<input checked="" type="checkbox"/>
This product is free from illegal colours and dye conform breefing EC 21/01/2004 and Regulation EC 1333/2008 (and its amendments).	<input checked="" type="checkbox"/>
The packaging in direct contact with the product complies with the provisions of Regulation EC 1935/2004 and its amendments.	<input checked="" type="checkbox"/>
The product does not meet any of the criteria as defined in article 31 of Regulation EC 1907/2006 (REACH) and its amendments, so a material safety data sheet is not mandatory.	<input checked="" type="checkbox"/>

Batch code:

example
explanation

This specification is provided by:

name	Ingrid Krol
position held	Quality Assurance Manager
date	26-4-2019
version number	1.0
signature	