

THE FLAVORIST

Date: 02/05/24
Version: 2.0

The Flavorist aroma's
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Product:

Natuurlijk kreeft poeder aroma

Product code: 4678

Appearance:	Powder
Ingredients:	Flavouring ingredients: natural flavouring preparations (crustaceans, fish) Other ingredients: dextrose, salt, maltodextrin, hydrolyzed vegetable protein (soy), citric acid (E330), arabic gum, sunflower oil, anticaking agent (E551, <1%), antioxidant (rosemary extract, <0,01%)
Recommended declaration (*):	dextrose, natural flavour (fish, crustaceans), hydrolyzed soy protein
(*) When used in another food product.	
Nutritional data per 100g (*):	
Lipids:	ca 4,0 g
Saturated:	ca 0,1 g
Proteins:	ca 22,3 g
Carbohydrates:	ca 46,5 g
Sugars:	ca 41,3 g
NaCl:	ca 8,5 g
Sodium:	ca 2,9 g
Fibres:	ca 0,0 g
Energy value (kCal):	ca 316
Energy value (kJ):	ca 1335
(*) calculated values	
Microbiological data:	
Total plate count:	<10E5 cfu/g
Yeasts&Moulds:	<10E3 cfu/g
Coliforms:	<10E3 cfu/g
Dosage:	Recommended: 10/1000 Max: >10/1000
Packaging:	25kg in cardboard box with blue poly-ethylene bag
Shelf life:	2 year if kept in a well closed packaging and dry and cool stored in a dark area; if stored longer, the product should be re-evaluated before use.
Sensory evaluation:	Dosage as specified in water.
Additional info:	Free from irradiation
Origin:	Belgium
Legislation:	Product complies with E.U. Regulation 1334/2008 (and its attachments). It's the customer's responsibility to ensure that this product and the dosage are permitted, according to the relevant laws and regulations, in their country. Product intended to be used in food.
Important:	All mentioned indications refer to the flavour or seasoning only and do not apply to the flavoured final product.

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LeDa list

Legal allergens			Additional allergens		
LeDa code	Allergen	+/-	LeDa code	Allergen	+/-
1.0	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	-	20.0	Lactose	-
2.0	Crustacean	+	21.0	Cocoa	-
3.0	Egg	-	22.0	Glutamate (E620-E625)	-
4.0	Fish	+	23.0	Chicken	-
5.0	Peanuts	-	24.0	Coriander	-
6.0	Soy	+	25.0	Corn	+
7.0	Milk	-	26.0	Legume	-
8.0	Nuts	-	27.0	Beef	-
9.0	Celery	-	28.0	Pork	-
10.0	Mustard	-	29.0	Carrots	-
11.0	Sesame	-			
12.0	Sulfur dioxide and sulphites (E220-E228) at concentrations >10 ppm expressed as SO ₂	-			
13.0	Lupine	-			
14.0	Molluscs	-			

General remark regarding allergens:

Considering the presence of certain allergens in our production facilities, certain allergens can be present through cross contamination.

This product can contain traces of: milk, egg, soy, gluten, celery, mustard, sulfite, crustacean, fish.

Diet information:

This product is suited for:

Vegans:	No
Vegetarians:	No
Lacto-vegetarians:	No
Ovo-vegetarians:	No

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The manufacturer states on its honor that it does not use raw materials coming from GMO origin in its productions.

In case of presence of corn and/or soya and/or rape and/or other species of which the GMO culture is authorized (ingredients/additives), our suppliers of raw materials give us the guarantee of a conventional origin, with a limit of 0,9% coming from GMO in case of crossed contamination (according to the European regulation 1829 and 1830 2003).

The product we deliver :

- Either is free from ingredients or additives based on corn and/or soya and/or rape and or other species of which the GMO culture is authorized

- Or contains ingredients or additives based on corn and/or soya and/or rape and/or other species of which the GMO culture is authorized BUT with a guaranteed NON GMO origin

We assure you that the product described above does not need to be labeled according to the European regulation 1829 and 1830-2003/CE.

The product we deliver :

- conforms to the European legislation EU 396/2005 setting maximum residue levels of pesticides in or on food and feed.

- Conforms to the European legislation EU 1881/2006 setting maximum levels for certain contaminants in foodstuffs.

