

PRODUCT SPECIFICATION

Articol number: 840074

Articol name: VEGAN BASE UNIVERSAL

Use	Food industry – ice cream The product is intended for the manufacture of food and not for direct consumption. Complete powder base for vegan ice cream (hot preparation).
Recommended Dosage	250 g BASE VEGAN UNIVERSAL (hot preparation) + 240 g sugar + 1 l water
Ingredients	Inulin, coconut oil, maltodextrin, dextrose, soy flour, soy protein, emulsifiers: mono- and diglycerides of fatty acids; stabilizers: locust bean gum, sodium carboxymethylcellulose.
Senzorial characteristics (at 20°C)	Appearance: homogeneous powder; Colour: white; Smell: typical; Taste: typical.
Nutrition Declaration Average values 100 g product	Energy: 1786,5 kJ / 430,5 kcal Fat: 22,5 g; Of which saturated fatty acids: 19,8 g; Carbohydrate: 38,5 g; Of which sugars: 15,3 g; Fiber: 29,4 g; Protein: 3,6 g Salt: 0,172 g.
Microbiology	NTG: max. 10000 cfu/ g; Enterobacteria: max. 10 cfu/ g; Yeasts and moulds: max. 1000 cfu/ g.
Contaminants	Complies with (CE) Regulation No. 1881/2006
Storage	In clean warehouses, away from direct sunlight, heat and freeze sources, at temperatures between 5...25°C and relative air humidity 75%, in original sealed package.
Packaging	Aluminium bags which assures a good stability in time of the product, in strict hygiene conditions.
Valability	24 months from the production date at the recommended storage conditions.
Transport conditions	The product is transported in covered vehicles, clean, free from any possibility of pollution, degradation or contamination.

This information is correct to the best of our knowledge. It is the responsibility of the user to assess the work place risks and to determinate safe working conditions. Expertarom cannot assume liability for claims resulting from improper use of this product.



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Allergens

This statement is in accordance with **REGULATION (EU) No 1169/2011** on the provision of food information to consumers, *Annex II: SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES*.

Allergens	Allergen Substances	Raw materials (ingredients)	Possible traces from cross contamination
Cereals (1) with gluten content and derivatives	No		Yes
Crustaceans and derivatives	No		No
Eggs and derivatives	No		Yes
Fish and derivatives	No		No
Peanuts and derivatives	No		Yes
Soy and derivatives	Yes	soy flour, soy protein	Yes
Milk and derivatives	No		Yes
Nuts and derivatives (2)	No		Yes
Celery and derivatives	No		No
Mustard and derivatives	No		No
Sesam seeds and derivatives	No		Yes
Sulfur dioxide or sulphite as SO ₂ (3)	No		No
Lupine and derivatives	No		No
Molluscs and derivatives	No		No

(1)- Wheat, rye, barley, oats, or other hybrids;

(2)- Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*);

(3)- According to **REGULATION (EU) No 1169/2011** is out sulfur dioxide and sulfur concentrations greater than 10 mg / kg or 10 mg / l (as SO₂) located in the food.

GMO Declaration

The product does not contain GMO material or traces, according to EU Directive 2001/18/UE.

The product does not need to be labeled according to EU Regulation 1829/2003/UE and EU Regulation 1830/2003/UE.

Statement regarding treatment with ionizing radiation

We declare that the product and its ingredients have not been treated with ionizing radiation or ethylene oxide according to new documents available.

Packaging material

The used packaging material complies with Regulation (EC) NO. 1935/2004 on materials and articles intended to come into contact with food, Regulation (EC) NO.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and Regulation (EC) NO.10/2011 on plastic materials and articles intended to come into contact with food.

All mentioned data are in accordance with EU/National legislation, at the date of this document preparing.

This replaces the previous specification.

Issued by:

Quality Specialist: Zbarciog Laura

Date: 23.10. 2019



S.C. EXPERTAROM FOOD INGREDIENTS S.R.L.
SIBIU- 550052, Șos. Alba Iulia, nr. 150,
Tel: +4(0)269-208000; Fax: +4(0)269-208002; contact@expertarom.com
www.expertarom.ro; www.expertarom.com