SPECIFICATION SHEET

Art. No: 854992

Product name: YOGURT BASE



Application	The product is intended for the manufacture of food . Food Industry.		
Description	Yogurt flavoring powder base.		
Recommended Dosage	30 - 50 g : 1 kg mix		
Ingredients	Yogurt powder, skimmed milk powder, acids: lactic acid, citric acid; whey powder, flavors, anti-caking agent: silicon dioxide.		
Sensorial	Appearance: homogeneous powder;		
characteristics	Colour yellowish white;		
(at 20°C)	Smell: typical;		
	Taste: typical.		
Physical-chemical	Water content: max. 12%;		
parameters			
Nutrition Declaration	Energy: 1346,3 KJ / 316,5 kcal;		
Average values/	Fat: 0,9 g;		
100 g product	Of which saturated fatty acids: 0,4 g;		
	Carbohydrate: 40,7 g;		
	Of which sugars: 40,7 g;		
	Fiber: 0 g;		
	Protein: 29,5 g;		
	Salt: 0,54 g.		
	Values based on the recipe. Composition was based on our experience and		
	documents at our disposal		
Microbiology	NTG: max. 10000 / g;		
	Yeasts and molds: max. 100 / g;		
	Enterobacteria: max. 100 / g;		
	E. coli: negative in 0.1 g;		
	Staphyloccocus Aureus: negative in 0.1 g; Salmonella: negative in 25 g.		
Contaminants	Complies with (CE) Regulation No. 2023/915.		
Heavy metals	Arsenic (As): max. 1 ppm;		
	Lead (Pb): max. 1 ppm.		
Packaging	Aluminum bag 1 kg.		
Storage	In clean warehouses, protected from sunlight, heat and frost sources, at a		
-	temperature of 5 25□C and a relative humidity of up to 75%, in the original		
	packaging. After each use, close the package tightly.		
Shelf life	24 months from the production date at the recommended storage conditions and		
	original packaging.		
Transport	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.



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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	Possible traces from cross contamination
Cereals (1) with gluten content and derivates	No		Yes
Crustaceans derivates	No		No
Eggs and derivates	No		Yes
Fish and derivates	No		No
Peanuts derivates	No		Yes
Soy and derivates	No		Yes
Milk derivates	Yes	Yogurt powder, skimmed milk powder, whey powder	Yes
Nuts and derivates (2)	No		Yes
Celery and derivates	No		No
Mustard and derivates	No		No
Sesam seeds and derivates	No		Yes
Sulfur dioxide or sulphite as SO ² (3)	No		No
Lupine and derivates	No		No
Molluscs and derivates	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 illinoinensis (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 / I (as S0 ²) 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 preparation of this document. This replaces the previous specification

Issued by: Quality Specialist: Stroia Teodora

Date: 22.11.2024



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