

Product specification

<i>Name</i>	Breadcrumbs	
<i>Product no.</i>	W10	
<i>Ingredients</i>	wheat flour, drinking water, salt, yeast	
Description		
<i>Color</i>	white	
<i>Appearance</i>	breadcrumbs free of impurities	
<i>Taste</i>	free from strange taste	
<i>Smell</i>	neutral, not old, not musty, without extraneous smell	
<i>Consistency</i>	free flowing light textured crumb, free of clumps	
Analytical data		
	Values	
<i>Moisture</i>	<12%	
<i>Bulk density</i>	470-570 g/l	
<i>Salt</i>	1,10%	
Bacteriological standarts		
	Results	Method
<i>Staphylococcus aureus</i>	$<1.0 \times 10^2$	LST EN ISO 6888-1+A:2005
<i>Coliforms</i>	<1.0	LST ISO 4831:2006
<i>E.coli</i>	<1.0	LST ISO 7251:2005
<i>Yeast</i>	$<1.0 \times 10^1$	LST ISO 21527-2:2008
<i>Moulds</i>	$(<2.1 \pm 1) \times 10^2$	LST ISO 21527-2:2008
<i>Samonella spp.</i>	Absent in 25g	LST EN ISO 6579:2003
Address of the laboratory in which analysis was carried out: NACIONALINĖ VISUOMENĖS SVEIKATOS PRIEŽIŪROS LABORATORIJA, Žolyno str. 36, LT-10210 Vilnius, Lithuania. Analysis certificate No. MA 4986 (MA 11727)		
Nutritional data		
	Typical values g/ 100g	Method
<i>Energy kcals / kJoules</i>	353 / 1477	SVP 5.4-01 (Ch)
<i>Total fat</i>	1,3	LST 1944:2003/P:2004
<i>Saturated fat</i>	0,6	LST EN ISO 5508:2000
<i>Carbohydrates</i>	73,86	SVP 014 CHE
<i>Sugars</i>	3,6	SVP 5.4-123
<i>Protein</i>	11,5	ISO 1871:2009 (E)
<i>Ashes</i>	1,54	SVP 5.4-136
Address of the laboratory in which analysis was carried out: JSC "LABTARNA", Kauno str. 1A, LT-03212 Vilnius, Lithuania. Analysis certificate No. TP13-25684		
Granulation		
<i>Sieving analysis</i>	<i>mm</i>	<i>%</i>
	1	
<i>sieving with Apparatus</i>	0,5	
<i>100g / 3min</i>	0,25	
	0	
Relating to added ingredients		
	√Absent	X Present
<i>Cereals containing gluten</i>		X

<i>Crustaceans and products thereof</i>	√
<i>Eggs and products thereof</i>	√
<i>Fish and products thereof</i>	√
<i>Molluscs and products thereof</i>	√
<i>Lupins and products thereof</i>	√
<i>Peanuts and products thereof</i>	√
<i>Soybeans and products thereof</i>	√
<i>Milk and products thereof</i>	√
<i>Nuts</i>	√
<i>Celery and products thereof</i>	√
<i>Mustard and products thereof</i>	√
<i>Sesame seeds and products thereof</i>	√
<i>SO₂ and Sulphites >10 mg/kg</i>	√

Other information

<i>Genetically modified materials</i>	Product does not contain genetically modified materials which need to be labeled in accordance with EG 1829/2003 and EG 1830/2003
<i>Storage</i>	Dark, dry and cool; free from the risk of contamination Keep sealed when not in use. Wetted product will rapidly become mouldy
<i>Shelf life</i>	12month from date of manufacture stored under stated conditions, but risk of colour fade after 8 weeks
<i>Packaging information</i>	Product code, date of manufacture
<i>Packaging</i>	25 kg polypropilene bags
<i>Metal detection</i>	Material checked before and after packaging