



Version

Edited : 19/09/2019

V0001

GTIN	JDE short code	Recipe code	Legal name
03083681088847	113536	CFS1_CPY006	Speciality of split peas and zucchini
<b>Transformation origin</b>	Italy		
<b>Product definition</b>	Mix of split pea flour and dehydrated zucchini prepared in the shape of pasta like risoni. This product is gluten free		
<b>Ingredients</b>	Split peas flour 95%, dehydrated zucchini 5%. May contain traces of SOYA		
<b>Minimum durability date</b>	24 months		
Size	Capacity (ml)	Net weight (g)	Drained net weight (g)
1000G FILM PROPYL IMPR	1000	1000	-
<b>Packaged in a protective atmospher</b>	No		
<b>Conditions of use and handling</b>	Handle with precaution		

Mayor allergens (according european regulation 1169/2011/CE)	Nutritional declaration																						
	<table border="1"> <thead> <tr> <th></th> <th>On average for 100g of product</th> <th>Authorized nutritional claims (2)</th> </tr> </thead> <tbody> <tr> <td>Energy (kJ)</td> <td>1410</td> <td rowspan="10">High protien</td> </tr> <tr> <td>Energy (Kcal)</td> <td>333</td> </tr> <tr> <td>Fat (g)</td> <td>2,0</td> </tr> <tr> <td>of which saturates (g)</td> <td>0,3</td> </tr> <tr> <td>Carbohydrates (g)</td> <td>51,8</td> </tr> <tr> <td>of which sugars (g)</td> <td>3,7</td> </tr> <tr> <td>Fibre (g)</td> <td>9,1</td> </tr> <tr> <td>Protein (g)</td> <td>22,5</td> </tr> <tr> <td>Salt (g)</td> <td>0,02</td> </tr> </tbody> </table>		On average for 100g of product	Authorized nutritional claims (2)	Energy (kJ)	1410	High protien	Energy (Kcal)	333	Fat (g)	2,0	of which saturates (g)	0,3	Carbohydrates (g)	51,8	of which sugars (g)	3,7	Fibre (g)	9,1	Protein (g)	22,5	Salt (g)	0,02
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	<p>A : Absence P : Presence T : May contain</p>																						
Cereals, containing gluten and products thereof	A																						
Crustaceans and products thereof	A																						
Eggs and products thereof	A																						
Fish and products thereof	A																						
Peanuts and products thereof	A																						
Soya beans and products thereof	T																						
Milk and products thereof (including lactose)	A																						
Nuts and products thereof	A																						
Celery and products thereof	A																						
Mustard and products thereof	A																						
Sesame seeds and products thereof	A																						
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg in terms of the total SO <sub>2</sub>	A																						
Lupin and products thereof	A																						
Molluscs and products thereof	A																						

(1) Daily reference intakes  
(2) According european regulation 1924/2006/CE

Specific diets	Yes	No
This product is suitable for ovo-lacto-vegetarians	X	
This product is suitable for strict vegetarians	X	
This product is suitable for vegans	X	

GM-free guarantee (According european regulations 1829/2003/CE and 1830/2003/CE)	Yes
Guaranteed non-ionized (According european regulation 1999/2/CE)	Yes

Production informations	
Receipt/Compliance check, Mixing, Hydration/Precooking, Filtration/Extrusion/Shaping, Drying, Cooling, Storage, Packaging/Marking, Processing, Storage, Shipping	
<b>Storage condition before opening</b>	Store in a cool and dry place, away from strong light and odors
<b>Storage condition after opening</b>	Once opened reseal well

Organoleptic characteristics		
Aspect	Texture	Flavour
Dark green color	Not sticky, not disintegrated	Pea taste. No abnormal taste and smell



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**Microbiological specifications**
**Composition / Cut / Caliber**

Vegetables	Cut/caliber	% Implemented Objective to respect on 10 packagings	Component origin(s) according to our supplies
Split pea flour	.	95	
Dehydrated zucchini	.	5	

**Physicochemical characteristics**

juice pH after sterilization	
Defects	Target
Foreign bodies from mineral, organic or animal origin	Absence
Humidity	< 12,5%

**Business name/adress of the food operator**

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