



SPECIFICATION

Product name	BEAN MIX CHILLI & LIME	Product name	BOHNE_001
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Product Description

67% bean mix with 3,3% chili lime seasoning

Process Description

Materials inspection and receiving - selecting - soaking - baking (200-220°C, 25-30mins) - coating - baking (150-180°C, 25-30mins) - cooling - flavoring - selecting - X-ray machine - metal detector - weighing and packing - warehousing - shipment

Recipe

Ingredients	Percentage in product	Sub Ingredients	Countr(y) (ies) of origin
edamame beans	33,4		China
black soybeans	16,7		China
soy beans	16,7		China
modified corn starch	12,4		China
sugar	6,9		China
wheat flour	5,3		China
palm oil	4,1		Indonesia, Malaysia
seasoning	3,3	sugar, salt, maltodextrin, onion powder, yeast extract, spices (chilli, coriander, ginger, star anise), tomato powder, garlic powder, citric acid, lime flavouring, sunflower oil, capsicum extract, colour (paprika extract)	Thailand, China, Australia, USA, Netherlands, Germany, France, UK, India, Canada, Spain, Bulgaria, Indonesia, Nigeria, Switzerland, Mexico, South Africa
salt	0,9		China

Ingredient and Allergen Declaration according EU-legislation

33% edamame beans (**soy**), 17% black **soy** beans, 17% **soy** beans, modified corn starch, sugar, **wheat** flour, palm oil, seasoning (sugar, salt, maltodextrin, onion powder, yeast extract, 7,5% spices (chilli, coriander, ginger, star anise), tomato powder, garlic powder, citric acid, 1% lime flavouring, sunflower oil, capsicum extract, colour (paprika extract)), salt

Average Nutritional Values (in grams per 100 gram)

kJoule	1777	Trans fatty acids	0,5	Dietary Fiber	7,5
kcal	423	Cholesterol		Sodium (mg)	630,00
Fat	14,0	Available Carbohydrates	43,0	Salt	1,575
o.w.saturated	3,2	o.w. sugars	9,0	Moisture	5,0
o.w. mono unsaturated	4,1	o.w. starch		Ash	
o.w. poly unsaturated	6,2	Protein	27,5		

Is the product suitable for

	Y/N
Vegetarians (free from animal products by products with the exception of egg, milk, milk products, rennet and honey)	Y
Vegans (free from all animal products including egg, milk, milk products and honey)	Y
Coeliacs (gluten free according to EU Regulation 41/2009)	N
Organic products	N
Kosher	N
Halal	N

Dietary Intolerance Information

Allergy and Food Intolerance Information according to European legislation	Present as ingredient	Traces (No trace < detection limit)	
	Yes / No	Yes mg/kg	No
Cereals containing gluten (wheat, rye, barley, spelt, kamut) and products thereof	Yes		
Crustaceans and products thereof	No		No
Eggs and product thereof	No		No
Fish and products thereof	No		No
Peanuts and products thereof	No		No
Soybeans and products thereof	Yes		
Milk and products thereof (including lactose)	No		No
Nuts (almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia) and products thereof	No	Yes	
Celery and products thereof	No		No
Mustard and products thereof	No		No
Sesame and product thereof	No	Yes	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed as SO ₂	No		No
Lupine and products thereof	No		No
Molluscs and products thereof	No		No

Dietary Information	Present as ingredient	Traces (No trace < detection limit)	
	Yes / No	Yes mg/kg	No
Poultry and poultry products	No		No
Beef and beef products	No		No
Pork and pork products	No		No
Honey	No		No
Cocoa	No		No
Flavour Enhancers (E621-E635)	No		No
Flavourings according to regulation 1334/2008/EC	Yes		
Flavouring preparations	Yes		
Natural flavouring substances	No		No
Process flavourings	No		No
Smoke flavourings	No		No
Substances according to Annex III regulation 1334/2008/EC	No		No
Flavouring substances	No		No
Nature identical flavouring substances	No		No
Artificial flavouring substances	No		No
Maize and maize products	Yes		
Coriander	Yes		
Carrots	No		No

Defects

Parameter	Value	Dimension	Tolerance	Method
Foreign bodies (metal)	absent			Metal detection: metal.
Foreign bodies (others)	1	per 1000 kg		visual
Broken	5	%		visual

Chemical and Physical Requirements

Parameter	Value	Dimension	Tolerance	Method
Aflatoxin B1	2	µg/kg	max. 2,0	Reg. 178/2010, HPLC*
Aflatoxin B1+B2+G1+G2	4	µg/kg	max. 4,0	Reg. 178/2010, HPLC*
Peroxide	20	meq O2/kg fat (origine)	max 20 ex factory	ISO3960

Microbiological requirements ex factory

	Units	N	c	Value (m)	Value (M)	Method
Aerobic Plate Count	cfu/g	5	2	10000	100000	ISO 4833
Mould	cfu/g	5	2	1000	10000	ISO 7954
Enterobactereacea	cfu/g	5	2	100	1000	ISO 21528-2
E.-coli	cfu/g	5	2	not present	10	ISO 16649-2
Staphylococcus Aureus	cfu/g	5	2	100	1000	ISO 6888
Salmonella	cfu/ 25g	5	0	not present	not present	ISO 6579

Sensory

Appearance	White with yellow, black and green coated beans
Colour	White with yellow, black and green colour
Texture	crunchy, crispy
Taste	taste of edamame beans, black beans and soy beans with chilli & lime flavour

GMO-Statement

	Y/N
Does the product contain or is it (in part) produced from any Genetically Modified Organism.	no
Does the product contain or is it (in part) derived from any Genetically Modified Organism.	no
Is the product (in part) produced with the aid of any Genetically Modified Organism.	no
Are certificates of Identity Preserved Ingredients available on demand.	no

Transport and Storage Conditions

Store in a cool, dark and dry place.

Shelf Life

12 months after production in original closed packaging
