

Product Specification

Produktspezifikation

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Bio Seitan Natur

Article Code	Description
SEITAN_001	Seitan, naturel

Ingredient Declaration

water, **wheatgluten***, **wheatflour***, **tamari*** (soybeans*, water, salt, aspergillus oryzae), kombu (seaweed), ginger*, laur*

* = from controlled organic farming

Storage advice after opening

Closed, store dark and cool (4-7 °C), to be consumed quickly after opening

Consumer Packing

Content	Drained Weight
700 g	400 g


Nutritional Values per 100 gram

Total Calories	101 kCal (419 kJ)
Total Fat	0,5 g
- Saturated Fat	0,1 g
- Mono Unsaturated Fat	~
- Poly Unsaturated Fat	~
Digestible carbohydrates	6,5 g
- Sugars	0,1 g
Fibers	0,7 g
Total Protein	17,2 g
Salt	0,5 g


Packaging materials are in accordance with the EU regulations: 1935/2004, EU 2023/2006 EU 10/2011

Consumer Packing

Jar/Bottle

Type	P005	mayo/soep 720 ml to
Weight	305 g	82
Color		
Material	Glas	
Height	140 mm	
Length x Width	88 mm x 88 mm	
Max. Label Width	250 mm	
Max. Label Height	80 mm	

Cap

Type	D032B	82 ster goud met flip
Weight	12 g	
Material	Metal	
Color		

Packing Coding

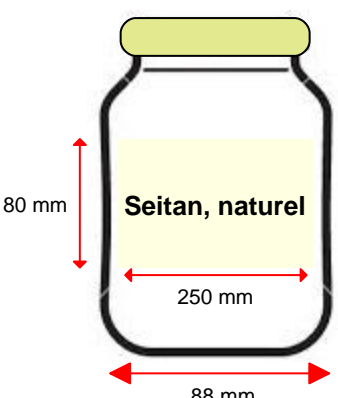
Traceability Code	On the side of the cap; Production Date + unique product number
Shelf Life (Best Before Date)	Delivery Date + 30 Month

Best before date on delivery can be agreed upon within these boundaries.






Storage Conditions

Closed, store at room temperature (15-25 °C)

Erstellt: M.R. 14.05.2020



Certifications (if applicable)

 NL-BIO-01 178010	 Demeter 284330	 Skal 001106
 OU Kosher	 USDA/ NOP	

The Products are certified by the following certifications, if appropriate

Organoleptic characteristics

Color	
Smell	Typical
Consistence	
Taste	Typical

Chemical and physical characteristics

This product is sterilised

This product is made from **organic, non-GMO** raw materials

Bacteriological characteristics

Mesophilic aerobic flora less than 10,0 cfu/g
 Thermotolerant coliform less than 10,0 cfu/g
 Escherichia coli absent in 25,0 gram
 Yeast less than 100,0 cfu/g
 Mould less than 100,0 cfu/g
 Salmonella absent in 25,0 gram

Ingrediënts decomposition

Ingredients

water, wheatgluten*, wheatflour*,
tamari* (soybeans*, water, salt, aspergillus oryzae),
kombu (seaweed), ginger*, laure*

Country of Origin

China (CN), Netherlands (NL)

Allergen Information

Allergen	Ingredients	May Contain traces of	Used on same line
Milk	No	No	No
Egg	No	No	No
Peanut	No	No	No
Nuts	No	No	No
Fish	No	No	No
Crustacean	No	No	No
Soy	Yes	No	Yes
Gluten	Yes	No	Yes
Celery	No	No	No
Mustard	No	No	No
Sesame	No	No	No
Sulfite	No	No	No
Lupin	No	No	No
Mollusk	No	No	No

Nutritional Values per 100 gram

Food Energy

Total Calories	101 kCal (419 kJ)
Calories from Carbohydrates	26,0 kCal (111 kJ)
Calories from Fat	4,5 kCal (19 kJ)
Calories from Protein	68,8 kCal (292 kJ)
Calories from Alcohol	~

Carbohydrates

Total Carbohydrates	~
Fibers	~
Starch	~
Sugars	~
Sucrose	~
Glucose	~
Fructose	~
Lactose	~
Maltose	~
Galactose	~

Fat & Fatty Acids

Total Fat	0,5 g
Saturated Fat	0,1 g
4:0 Butanoic fatty acid	~
6:0 Hexanoic fatty acid	~
8:0 Octanoic fatty acid	~
10:0 Decanoic fatty acid	~
12:0 Dodecanoic fatty acid	~
13:0 Tridecanoic fatty acid	~
14:0 Tetradecanoic fatty acid	~
15:0 Pentadecanoic fatty acid	~
16:0 Hexadecanoic fatty acid	~
17:0 Heptadecanoic fatty acid	~
18:0 Octadecanoic fatty acid	~
20:0 Eicosanoic fatty acid	~
22:0 Docosanoic fatty acid	~
24:0 Tetracosanoic fatty acid	~

Fat & Fatty Acids		
Mono Unsaturated Fat		~
14:1		~
15:1		~
16:1 unspecified		~
16:1 c		~
16:1 t		~
17:1		~
18:1 unspecified		~
18:1 c		~
18:1 t		~
18:1-11 t (18:1t n-7)		~
20:1		~
22:1 unspecified		~
22:1 c		~
22:1 t		~
24:1 c		~
Poly Unsaturated Fat		~
18:2 unspecified		~
18:2 CLA		~
18:2 n-6 c,c		~
18:2 t,t		~
18:2 i		~
18:2 t unspecified		~
18:3 unspecified		~
18:3 n-3 c,c,c		~
18:3 n-6 c,c,c		~
18:3 i		~
18:4 unspecified		~
20:2 n-6 c,c		~
20:3 unspecified		~
20:3 n-3		~
20:3 n-6		~
20:4 unspecified		~

Fat & Fatty Acids		
20:4 n-6		~
20:5 n-3		~
21:5		~
Vitamin E (added)		~
22:5 n-3		~
22:6 n-3		~
Total Trans Fatty acids		~
Total trans monoenoic fatty acids		~
Total trans polyenoic fatty acids		~

Protein & Amino Acids		
Total Protein		~
Tryptophan		~
Threonine		~
Isoleucine		~
Leucine		~
Lysine		~
Methionine		~
Cystine		~
Phenylalanine		~
Tyrosine		~
Valine		~
Arginine		~
Histidine		~
Alanine		~
Aspartic aminoacid		~
Glutamic aminoacid		~
Glycine		~
Poline		~
Serine		~
Hydroxyproline		~
Adjusted Protein		~

Vitamins	
Vitamin A	~
Retinol	~
Alpha Caroteen	~
Beta Caroteen	~
Beta Cryptoxanthin	~
Lycopene	~
Lutein+Zeaxanthin	~
Vitamin C	~
Vitamin D	~
Vitamin D2	~
Vitamin D3	~
Vitamin D2+D3	~
Vitamin E	~
Vitamin E (added)	~
Beta Tocopherol	~
Gamma Tocopherol	~
Delta Tocopherol	~
Vitamin K	~
Dihydrophyloquinone	~
Thiamin	~
Riboflavin	~
Niacin	~
Vitamin B6	~
Folium	~
Folate, food	~
Folic acid	~
Dietary Folate Equivalents	~
Vitamin B12	~
Pantothenic Acid	~
Choline	~
Betaine	~
Alpha Tocotrienol	~
Beta Tocotrienol	~
Delta Tocotrienol	~
Gamma Tocotrienol	~
Menaquinone-4	~

Minerals	
Calcium	~
Iron, Fe	~
Magnesium, Mg	~
Phosphorus	~
Potassium, K	~
Sodium, Na	~
Zinc, Zn	~
Copper, Cu	~
Manganese, Mn	~
Selenium, Se	~
Fluoride	~

Sterols	
Cholesterol	~
Phytosterols	~
Campesterol	~
Stigmasterol	~
Beta-sitosterol	~

Other	
Alcohol, ethyl	~
Water	~
Ash	~
Caffeine	~
Theobromine	~