

	<b>PRODUCT SPECIFICATION</b>	<b>QA-7421-LS-017</b>  Version date : 17/06/2025 Version : 11.0 Revision date : 17/06/2028
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## 1. Product name

Barley flakes 475

## 2. Product number (N.V. MASELIS)

3210

Intrastat/customs/HS code:

11041969



## 3. Description

- \* Cleaned, peeled, sorted and stabilised barley, cooked, flaked to the required specific weight
- \* white - bleach-brown colour, flakes, not mouldy and no rancid tastes or odours
- \* Origin raw material: France, Belgium

## 4. Chemical Analysis

### Nutrients (%) (\*)

	%	kcal/g	kJ/g
* moisture	12,00		
* fat	1,50	9	37
of which saturated	0,37		
of which mono-unsaturated	0,23		
of which poly-unsaturated	0,90		
* proteins	9,00	4	17
* carbohydrates	75,50		
of which sugars	1,00		
of which starch	65,00		
* digestible carbohydrates	63,50	4	17
* dietary fibre (AOAC)	12,00	2	8
* ash	1,00		
* raw fibre	1,00		
* nutritional value/100g		328	1384

### Minerals (\*)

	mg/100g
* Sodium (Na)	< 10
* Potassium (K)	360,0
* Phosphorus (P)	290,0
* Calcium (Ca)	< 10
* Magnesium (Mg)	110,0
* Iron (Fe)	1,4

(\*) Derived from literature

## Contaminants

In accordance with EU-legislation (FOOD)

Pesticides: EC 396/2005, including amendments and corrections

Contaminants and Mycotoxins: EC 2023/915, including amendments and corrections

Heavy Metals	Max. ppb
Lead (Pb)	200
Cadmium (Cd)	50(*)
Mercury (Hg)	30
Arsenic (As)	20

(\*) Exemption provided for use for production of beer or distillates if grain residue is not marketed as foodstuff

Mycotoxins	Max. ppb
Aflatoxin B1+B2+G1+G2	4
Aflatoxin B1	2
Ochratoxine A (OTA)	3
Deoxynivalenol (DON)	600
Zearalenon (ZEA)	50
T2/HT2	20

## 5. Physico-chemical Features at Delivery

Parameter		Value
Humidity	maximum	13,00%
Density	standard	475 g/l

## 6. Microbiological Features

Micro-organism	cfu / g
Total Germ Count	< 50.000
Yeast & Moulds	< 2500
E Coli	<10
Salmonella spp.	absent in 25 gr.

(\*) Microbiological guidelines (FMFP-Ugent; 2010, 2018)

## 7. Packaging

### \* Bulk

### \* Paper sacks

- \* Euro-palet: dry; wood; plastic cover on pallet
- \* Paper bags: multiple-layer bags; 200 g/bag
- \* max 825 kg net/palet -11 layers: 25 kg/bag

### \* Big-Bags

- \* Euro-palet: dry; wood; plastic cover on pallet
- \* max 1000 kg net/big-bag

	<b>PRODUCT SPECIFICATION</b>	<b>QA-7421-LS-017</b> Version date : 17/06/2025 Version : 11.0 Revision date : 17/06/2028
---------------------------------------------------------------------------------	------------------------------	----------------------------------------------------------------------------------------------------

\* wrapping material: PE film

All packaging and packaging materials are in compliance with EU law (EU 1935/2004, EU 2023/2006, EU 10/2011 and all extensions or amendments to this law texts)

	<b>PRODUCT SPECIFICATION</b>	<b>QA-7421-LS-017</b>  Version date : 17/06/2025 Version : 11.0 Revision date : 17/06/2028
---------------------------------------------------------------------------------	------------------------------	--------------------------------------------------------------------------------------------------------

## 8. Metal detection

### Place in the production

- \* Cleaning of the cereals - before peeling and before metaldetection mill : magnets

- \* Production: metal detection Flaking Division (ferro/non-ferro/RVS)

Fe: 1,5 mm	Non Fe: 1,5 mm	Inox: 2,0 mm
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- \* Packaging: metal detection (ferro/non-ferro/RVS)

Fe: 2.0 mm	Non Fe: 2.8 mm	Inox: 2.8 mm
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Bulk and Bigbags: No metal detection during loading.

## 9. Shelf-Life

- \* **Time: 9 months, only if advised storage conditions are maintained during storage**

Extension up to 12 months BBD possible provided an additional CO2 treatment

- \* **Storage conditions**

Cool and dry place

Temperature < 18°C

Relative Humidity < 70%

Removal of the PE- film

- \* **Code:** Production date + # months, printed on packaging

**Production date = batch number**

### Example

*Production Date : DD.MM.YYYY THT/ DLUO/ MHD/ Best before: DD.MM.YYYY Max 18°C*

*<70% rv/hr/rh/rf*

*Geproduceerd door/ produit par/ produced by/ produziert vom/ N.V. MASELIS*

*KAAISTRAAT 19- 8800 Roeselare – Belgie/ Belgique/ Belgium/ Belgien*

	<b>PRODUCT SPECIFICATION</b>	<b>QA-7421-LS-017</b>  Version date : 17/06/2025 Version : 11.0 Revision date : 17/06/2028
---------------------------------------------------------------------------------	------------------------------	--------------------------------------------------------------------------------------------------------

## 10. Allergen

No: The product is free of the allergen	
Yes: The product contains the allergen as an ingredient	
X: The allergen isn't present in the product as an ingredient but accidentale cross-contamination is possible	
X 01	Present in the raw material
X 02	The product is processed on the same production line
X 03	The product is present on the site, but follows a separate process flow

Ingredients: 100% barley

Additives: absent

Purity: minimum 99.8%, non-intended cross-contamination is possible

ALLERGEN / Derivate	Present? Bulk	Present? Bags	Present? Bigbags	If yes, maximum amount present in the material supplied (ppm)	Nature of allergenic in the material supplied	Allergen cross contact risk is under control?
gluten * (1)	Yes	Yes	Yes	Ingredient = barley		
chicken egg protein *	No	No	No			
maize	X 02 + X 03	X 02 + X 03	X 02 + X 03	0 ppm	Present on-site, used on the same production line	Necessary measurements in place like entrance control, purchase contracts, sieves. Specific rinsing and cleaning instructions during unloading and process.
cow's milk protein *	No	No	No			
mustard *	No	No	No			
lactose *	No	No	No			
lupine *	No	No	No			
nuts * (2) - oil from nuts *	No	No	No			
legume (peas, horse beans) *	X 03	X 03	X 03	0 ppm	Present on-site, not used on the same production line	Necessary measurements in place like entrance control, purchase contracts, sieves. Specific rinsing and cleaning instructions during unloading and process.
peanut * - peanut oil *	No	No	No			
shellfish & crustaceans	No	No	No			
celery *	No	No	No			
sesame* - sesame oil *	No	No	No			
soy * ( protein - lecithine - oil) *	X 03	X 03	X 03	0 ppm	Present on-site, not used on the same production line	Dedicated process at Maselis.
sulphite (E220 t/m E228) *	No	No	No			
umbeliferae (3)	No	No	No			
fish *	No	No	No			
molluscs *	No	No	No			

1) Cereals cont. gluten and prod. thereof, to be considered: wheat, spelt, rye, barley, oats, kamut and their hybrids.  
No means ≤ 20 mg/kg. Yes (X) means > 20 mg/kg.

(\*) Allergen: Allergen EU  
1169/2011

2) almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts

3) aniseed, dill, caraway, carvel, coriander, lovage, myrrh, cumin, parsley, celery, fennel, carrots, etc...

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---------------------------------------------------------------------------------	------------------------------	--------------------------------------------------------------------------------------------------------

#### 11. Quality assurance

<b>FCA - CERTIFICATE</b>	Vinçotte
<b>FSSC 22000</b>	SGS
<b>NON GMO supply chain standard</b>	SGS
<b>FASFC- PERMISSION</b>	

#### 12. Non-irradiation and non-GMO statement

We, as NV Maselis, hereby confirm :

- 1) The products we supply have not been irradiated and do not contain irradiated raw material.
- 2) Only non-GMO products are used at Maselis nv. All our products are GMO-free and comply with the European legislation 1829/2003 and 1830/2003.

#### 13. Declaration of truthfulness and confidentiality

The supplier declares that the product complies with the relevant national and/or European legislation concerning hygiene, composition, additives, contaminates, labeling and contact materials of this product.

The supplier is obliged to follow the relevant legislation concerning product liability and product safety.

Both parties are responsible for and obligated to secrecy of the information stated in this specification. This secrecy already applies when this information is exchanged, preceding the approval of this specification.

Both parties commit themselves to demand the same level of secrecy of a third party on which they depend for the production. This demand does not release any party from their responsibility.

#### 14. Contact

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#### Emergency Contact For Food Safety

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### ATTACHMENT 1 FLOW Barley FLAKES

