

<b>PRODUCT SPECIFICATION</b>		<b>QA-7421-LS-111</b>
		Version date : 12-08-21
		Version : 10
		Revision date : 11-08-24

### 1. Product name

**Flaked maizegroats (maseline) 370**

### 2. Product number

**5140**

Intrastat/customs/HS code: 19041010



### 3. Description

- \* Cleaned, degerminated and peeled maize, steamed or heated, flaked and sieved to the required granulation
- \* Yellow colour, flakes, not mouldy
- \* Origin raw material: France, non-OGM, IP-maïze

### 4. Chemical Analysis

#### Nutrients (%)

	%	kcal/g	kJ/g
* moisture	13,00		
* fat	1,00	9	37
of which saturated	0,15		
of which mono-unsaturated	0,30		
of which poly-unsaturated	0,55		
* proteins	7,00	4	17
* carbohydrates (total)	78,50		
of which sugars	0,50		
of which starch	78,00		
* available carbohydrates	72,00	4	17
* dietary fibre:	6,50	2	8
* ash	0,50		
* nutritional value kcal - kJ/100g	<b>100,0</b>	338	1432

#### Minerals

	mg/100g
* Sodium (Na) :	< 50
* Potassium (K) :	140,0
* Phosphorus (P) :	60,0
* Calcium (Ca) :	< 10
* Magnesium (Mg) :	20,0
* Iron (Fe) :	< 0,5

#### Contaminants

##### In accordance with EU - legislation (FOOD)

Pesticides : EC 396 /2005 ,inclusive amendments and corrections

Contaminants and Mycotoxins : EC 1881/2006 , 1126/2007, inclusive amendments and corrections

Heavy Metals	Max. ppb
Lead (Pb)	200
Cadmium (Cd)	100
Mercury (Hg)	30
Arsenic (As)	20

Mycotoxins	Max. ppb
Aflatoxin B1+B2+G1+G2	4
Aflatoxin B1	2
Ochratoxin A (OTA)	3
Deoxynivalenol (DON)	750
Zearalenon (ZEA)	100
Fumonisin	1000

### 5. Physico-chemical Features at Delivery

Parameter		Value
Humidity	maximum	13,50%
Density	Typical	370 g/l
Fat level	maximum	1,30%
Extract	minimum	78,30%

Granulometric	Min	Max
< 32 mm	100,00%	
< 2 mm		10,00%

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## 6. Microbiological Features

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

## 7. Packing (\*)

### \* Bulk

### \* Paper sacks

- \* Euro-palet: dry; wood; plastic cover on pallet
- \* Paper bags: multiple-layer bags; 200 g/bag
- \* max 660 kg net/palet -11 layers: 20 kg/bag
- \* wrapping material: PE film

### \* Big-Bags

- \* Euro-palet: dry; wood; plastic cover on pallet
- \* max 750 kg net/big-bag

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)

## 8. Metal detection

### Place in the production

- \* Cleaning of the maize: magnet
- \* Bulk: no metal detection on the finished product
- \* Production: metal detection (ferro/non-ferro/RVS)
- \* Packaging: metaldetection (ferro/non-ferro/RVS)
- \* Bulk and Bigbags: No metal detection during loading.

Fe: 1,5 mm	Non Fe: 1.5 mm	Inox: 2.0 mm
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Fe: 2,0 mm	Non Fe: 2,8 mm	RVS: 2,8 mm
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## 9. Shelf- Life

- \* **Time:** 6 months, only if advised storage conditions are maintained during storage
- \* **Storage conditions**
  - Temperature < 18°C
  - Relative Humidity < 70%
  - Removal of the PE-film

- \* **Code:** Production date + # months, with inktjetprinter  
Example

Production date = batch number

Production date DD/MM/YY/HH/mm  
Expiry date DD/MM/YY/HH/mm (max.18°C)  
Artnr. 5140 Maseline 25 kg NETTO

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## 10. Allergens

No: The product is guaranteed free from this allergen  
 Yes: The allergen is in the recipe (the raw material is the only ingredient)  
 X: Present as a result of potential but not intended cross-contamination  
 X 01 Present in the raw material  
 X 02 This product can be produced on the same production line  
 X 03 This product is also produced on the same site

Ingredients: 100% maize, no additives  
 Purity: minimum 99.8%, non-intended cross-contamination is possible

ALLERGEN / Derivates	In Product?
celery	No
chicken egg protein	No
cow's milk protein	No
Fish	No
gluten <sup>1</sup>	X 01 + X 02
lactose	No
legume	X 01 + X 03
lupine	No
maize	Yes
mollusks	No

ALLERGEN / Derivates	In Product?
mustard	No
nuts <sup>2</sup> + oil from nuts	No
peanut + peanut oil	No
rye	X 01
sesame seed + sesame oil	No
shellfish & crustaceans	No
soy-oil + soy protein - lecithin	X 01 + X 03
sulphite (E220 until E227) > 10 ppm	No
umbelliferae (Parsley Family) <sup>3</sup>	No
wheat	X 01 + X 02

\* Allergen: Allergen mentioned in EC 1169/2011

<sup>1</sup> wheat, spelt, rye, barley, oats and kamut

<sup>2</sup> almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts

<sup>3</sup> aniseed, dill, carraway, carvel, coriander, lovage, myrrh, cumin, parsley, celery, fennel, carrots, etc...

## 11. Quality assurance

FCA - CERTIFICATE

Vinçotte

FSSC 22000

SGS

FASFC- PERMISSION

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

We 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 us. Hence, all our products are non-GMO.

## 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 obligated 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.