	PRODUCT SPECIFICATION	QA-7421-LS-111	
		Version date :	17/06/2025
		Version :	10:29
		Revision date :	13.0
			17/06/2028

1. Product name

Flaked maizegroats (maseline) 370

2. Product number (N.V. MASELIS)

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 GMO, Poland

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	100,0	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

(*) Derived from literature

Contaminants

In accordance with EU - legislation (FOOD)

Pesticides : EC 396 /2005 , inclusive amendments and corrections

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

Heavy Metals	Max. ppb
Lead (Pb)	200
Cadmium (Cd)	100 (*)
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
Ochratoxin A (OTA)	3
Deoxynivalenol (DON)	1000
Zearalenon (ZEA)	100
Fumonisin	1000
T2/HT2	50

5. Physico-chemical Features at Delivery

Parameter		Value
Humidity	maximum	13,50%
Density	Typical	370 g/l

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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.

(*) 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 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 flakes: metal detection (ferro/non-ferro/RVS)

Fe: 1,5 mm	Non Fe: 1.5 mm	Inox: 2.0 mm
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- * Packaging paper bags: metal detection (ferro/non-ferro/RVS)

Fe: 2,0 mm	Non Fe: 2,8 mm	RVS: 2,8 mm
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- * Bulk and Bigbags: No metal detection

9. Shelf- Life

- * **Best before (BBD): 9 months**, only if advised storage conditions are maintained during storage
12 months, only possible when treated with CO2
- * Storage conditions **Cool and dry storage, out of direct sunlight**
 - Temperature < 18°C
 - Relative Humidity < 70%
 - Removal of the PE- film with bags before storage
- * **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

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% maize

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)	X 01 + X 02	X 01 + X 02	X 01 + X 02	200 ppm	Possible accidental cross contamination with gluten containing grains like wheat and barley on the field or during harvest, storage and transport supplier in primary sector	Necessary measurements in place like entrance control, purchase contracts, sieves. Specific rinsing and cleaning instructions during process. Process is not gluten free so accidental cross contamination is still possible.
chicken egg protein *	No	No	No			
maize	YES	YES	YES		Ingredient	
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 01 + X 03	X 01 + X 03	X 01 + X 03	720 ppm	Possible accidental cross contamination on the field or during harvest, storage and transport supplier in primary sector	Necessary measurements in place like entrance control, purchase contracts, sieves. Specific rinsing and cleaning instructions during process. Due to technical difficulties because of similar colour and shape difficult to remove during process. Internal process is a dedicated system.
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.

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...

(*) Allergen: Allergen EU 1169/2011

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11. Quality assurance

FCA - CERTIFICATE	Vinçotte
FSSC 22000	SGS
NON GMO supply chain standard	SGS
FASFC- PERMISSION	

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 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.

14. Contact

N.V. MASELIS Kaaistraat 19 8800 Roeselare Belgium Tel. +32 51 20 31 11 Fax. +32 51 22 69 50 info@maselis.be www.maselis.be	<u>Commercial Service</u> Maenhout Guy GSM :+32 486 85 12 70 guy@maselis.be orders@maselis.be	<u>Production Service</u> Decoker Geert GSM : +32 486 85 12 63 productie@maselis.be
	<u>Quality Service</u> Booghs Lieve +32 490 11 06 28 kwaliteit@maselis.be	<u>Emergency Contact For Food Safety</u> Maselis Patrick GSM : +32 475 24 91 13 Tel. +32 51 24 27 40 patrick@maselis.be

ATTACHMENT 1 FLOW MASELINE

OPRP

Maizemill
Flake Division B1

CCP

metal detection

CCP

metal detection
paper bags

