



<b>Product name</b>	<b>MOKA VANILLA</b>
<b>Article Number</b>	<b>233597 (8416885)</b>
<b>Active since</b>	19.11.2014
<b>QM number</b>	11/14 QM 6857 - 85
<b>replaced QM number</b>	06/14 QM 6692 - 85
<b>Manufacturer</b>	FrieslandCampina Kievit GmbH, Lippstadt
<b>EU number</b>	DE-NW 105-EG
<b>Country of origin</b>	Germany
<b>Product description</b>	beverage powder type cappuccino vanilla
<b>Dosage recommendation</b>	17-19 g/150 ml hot water 20-23 g/180 ml hot water 22-25 g/200 ml hot water
<b>Ingredients</b>	Sugar, dried glucose syrup, skimmed milk powder, hydrogenated vegetable fat (coconut), instant coffee (4%), fat reduced cocoa powder (3%), flavour (contains barley), milk protein, salt, anti-caking agents E 551 / E 341, stabiliser E 340, emulsifier E471, soya lecithin

<b>Nutritional values</b>		<b>in 100 g product</b>	
		<b>Value</b>	<b>UoM</b>
Caloric value	kcal	415	kcal
Caloric value	kJ	1.752	kJ
Protein	-	7,9	g
Carbohydrates	digestible	73,8	g
Carbohydrates	of which mono - and di saccharides	54,9	g
Fat	total	9,8	g
Fat	saturated fatty acids	9,3	g
Fat	Cholesterol	0,2	mg
Transfatty acids	-	0,3	g
Dietary fibres	total	1,0	g
Sodium	-	0,43	g
Salt (Na x 2,5)	-	1,08	g

The nutritional values are calculated based on rawmaterial information and defeated by natural, raw-material-conditioned variations.

<b>Sensorial parameters</b>	
Colour	brown
Consistency	Powder
Flavour	like coffee, slightly vanilla
Taste	like coffee, slightly vanilla

<b>Chemical parameters</b>				
	<b>Method</b>	<b>Minimum</b>	<b>Maximum</b>	<b>UoM</b>
Moisture	§64 modified L 02.06-2(EG)		3,00	%
Protein content (absolute)	§64 modifiziert L 01.00-10/2	7,50		%





<b>Microbiological parameters</b>				
	<b>Method</b>		<b>Max</b>	<b>UoM</b>
Total viable aerobic count	§64 modified L 00.00-88		10.000	cfu/g
Yeasts	§64 modified L 01.00-37		100	cfu/g
Moulds	§64 modified L 01.00-37		100	cfu/g
Salmonella /100g	§64 modifiziert L 00.00-66		Neg.	cfu/100g
Escherichia coli	VDLUFA M 7.2.2.4		Neg.	cfu/g

<b>Allergenes and Intolerances - as ingredient</b>	<b>contains</b>	<b>Comment</b>
Eggs and products thereof	-	
Peanuts and products thereof	-	
Fish and products thereof	-	
Cereals containing gluten and products thereof	[+]	without allergenic potential
Crustaceans and products thereof	-	
Lupin and products thereof	-	
Milk and products made thereof incl. lactose	+	
Nuts and products thereof	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesam seed and products thereof	-	
Soybeans and products thereof	[+]	without allergenic potential
Sulfites (concentration >= 10 mg/kg)	-	
Molluscs and products thereof	-	

<b>Cross contamination</b>	<b>may contain</b>	<b>Comment</b>
Eggs and products thereof	-	
Peanuts and products thereof	-	
Fish and products thereof	-	
Cereals containing gluten and products thereof	[+]	without allergenic potential
Crustaceans and products thereof	-	
Lupin and products thereof	-	
Milk and products made thereof incl. lactose	+	
Nuts and products thereof	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesam seed and products thereof	-	
Soybeans and products thereof	[+]	without allergenic potential
Sulfites (concentration >= 10 mg/kg)	-	
Molluscs and products thereof	-	

<b>Shelf life</b>		
Shelf life	540	Days after production





<b>Terms of transport and storage</b>
25 °C Temperature and 65 % rel. humidity should not be exceeded

Packaging material	Quantity	Unit
bag	1,0	kg
total pallet weight (net)	700,0	kg
Number per cardboard	10	bag
Number per pallet	70	cardboard

<b>legally requirements</b>	The product and the packaging are in accordance to the legal corresponding rules of the EC or the valid legal requirements in Germany.
<b>Contamination / Residues</b>	The minimum guidelines of harmful substances in food set out by EFSA (European Food Safety Authority) are met. The legally fixed permissible and maximum values for contaminants, heavy metals, residues and mycotoxins are met. The requirements by German law (especially: maximum values of harmful substances – regulation, residues - regulations and mycotoxins - regulation) and the regulation EC 1881/2006 with its current amendments are fulfilled. Additionally food of animal origin complies with regulation EC 470/2009.
<b>ionizing radiation</b>	The product is not treated by ionising irradiation.
<b>GMO statement</b>	We herewith confirm, that our product is not genetically modified food and/or does not contain food, additives or flavours produced from genetically modified organisms in accordance to regulations (EC) No 1829/2003 and 1830/2003. Therefore a labelling of our product according to above mentioned regulation is not necessary. Possible contaminations below the limit of regulation (EC) No 1830/2003 are not intended.
<b>Batch number and traceability</b>	By means of the merchandise management system each pallet is labelled with an automatically generated batch number (given by the system): normally a six-figure sum. Every used batch number will be documented during the production process and the product receives a new batch number which is also documented and is part of the labels. Because of that the traceability is ensured at any time both during production and delivery. Moreover the traceability can be confirmed at any time by the initial supplier according to regulation (EC) No 178/2002.

Quality certificates		Since
IFS	yes	18.03.2005
ISO 9000 ff	yes	11.04.1995

The information in this specification base on careful examinations and are given to the best of our knowledge. We are not liable however for results of processing, because these are subject to individual requirements of application on which we have no influence. This specification sheet is valid until revoked. All previous specification sheets of this product herewith lose their validity. Reprinting or other exploitation - total as well as in parts - only with our permission.

