



Product name	Moka Noisette
Article Number	235131 (8416985)
Active since	14.11.2014
QM number	11/14 QM 6856 - 85
replaced QM number	02/13 QM 6076 - 85
Manufacturer	FrieslandCampina Kievit GmbH, Lippstadt
EU number	DE-NW 105-EG
Country of origin	Germany
Product description	Moka Cappuccino type Hazelnut
Dosage recommendation	17 - 19 g / 150 ml hot water 20 - 23 g / 180 ml hot water 22 - 25 g / 200 ml hot water
Ingredients	Sugar, glucose syrup, skimmed milk powder, hydrogenated vegetable fat (coconut), instant coffee (3.7%), fat reduced cocoa powder, flavour, milk protein, stabiliser E 340, salt, anti-caking agents E 341/ E 551, emulsifiers E 471/ E 472c, soy lecithin
Application references	Beverage powder

Nutritional values		in 100 g product	
		Value	UoM
Caloric value	kcal	431	kcal
Caloric value	kJ	1.817	kJ
Protein	-	7,2	g
Carbohydrates	digestible	72,6	g
Carbohydrates	of which mono - and di saccharides	54,4	g
Fat	total	11,9	g
Fat	saturated fatty acids	11,6	g
Fat	Cholesterol	0,1	mg
Transfatty acids	-	0,2	g
Dietary fibres	total	0,9	g
Sodium	-	0,37	g
Salt (Na x 2,5)	-	0,93	g

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

Sensorial parameters	
Colour	brown powder
Consistency	Powder
Flavour	slightly nutty
Taste	creamy, nutty, slightly cocoa





Chemical parameters				
	Method	Minimum	Maximum	UoM
Moisture	§64 modified L 02.06-2(EG)		3,50	%
Fat content (absolute)	§64 modified L 02.06-4		13,00	%
Protein content (absolute)	§64 modifiziert L 01.00-10/2	7,00	9,50	%

Physical Paramters				
	Method	Min	Max	UoM
Bulk density	VDLUFA C 26.4	630,00	730,00	g/l

Microbiological parameters				
	Method		Max	UoM
Total viable aerobic count	§64 modified L 00.00-88		10.000	cfu/g
Yeasts	§64 modified L 01.00-37		50	cfu/g
Moulds	§64 modified L 01.00-37		50	cfu/g
Salmonella /100g	§64 modifiziert L 00.00-66		Neg.	cfu/100g
Escherichia coli	VDLUFA M 7.2.2.4		Neg.	cfu/g

Allergenes and Intolerances - as ingredient	contains	Comment
Eggs and products thereof	-	
Peanuts and products thereof	-	
Fish and products thereof	-	
Cereals containing gluten and products thereof	-	
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	-	



Cross contamination	may contain	Comment
Eggs and products thereof	-	
Peanuts and products thereof	-	
Fish and products thereof	-	
Cereals containing gluten and products thereof	-	
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	-	

Shelf life		
Shelf life	540	Days after production

Terms of transport and storage	
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

legally requirements	The product and the packaging are in accordance to the legal corresponding rules of the EC or the valid legal requirements in Germany.
Contamination / Residues	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 1831/2003 with its current amendments are fulfilled. Additionally food of animal origin complies with regulation EC 470/2009.
ionizing radiation	The product is not treated by ionising irradiation.
GMO statement	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.





Batch number and traceability	<p>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.</p> <p>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.</p>
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Quality certificates		Since	
IFS	yes	18.03.2005	
ISO 9000 ff	yes	11.04.1995	

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