

PRODUCT SPECIFICATION

FOR PROFESSIONAL USE (ONLY)

	Product name:	Caprimo Oat Drink Powder	
	Article number:	VM-85918-36V	1167329
	Weight:	10x500 g	
	EU-number:	DE NW 105 EG	
	Country of origin:	Germany	
	Manufacturer:	FrieslandCampina Kievit GmbH, Lippstadt	
	Tariff code:	2106 9098	
	Legal denomination:	Oat drink powder	
	Recommended dosage:	Coffee with milk: 1-3 g/150 ml Caffè Latte: 7-9 g/150 ml	
Ingredients: Glucose syrup, oat flour (24%), vegetable fat (coconut), pea protein, stabiliser (E340), anti-caking agent (E341).			
<i>May contain milk</i> Due to cross contamination – please see the Allergen declaration.			
Claim:	Gluten free* <i>(*claim refers to max 20 ppm as per Codex. Chile and Australia do not apply that 20 ppm threshold. Chile applies a 5 ppm limit and Australia requires no detectable gluten (detection limit 1 ppm).</i>		

NUTRITION DECLARATION PER 100 g *(By calculation based on literature data)*

Energy	2000 kJ	480 kcal
Fat	22 g	
<i>Of which</i> Saturates	18 g	
Carbohydrate	65 g	
<i>Of which</i> Sugars	11 g	
Fibre	1.1 g	
Protein	5.6 g	
Salt	0.98 g	
Sodium	390 mg	

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ALLERGEN DECLARATION

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES ACCORDING TO DIRECTIVE 1169/2011/EU ANNEX II

		Present	Cross-contamination	Substance
1	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Yes	No	Oat flour <i>*max 20 ppm of gluten within EU</i>
2	Crustaceans and products thereof	No	No	NA
3	Eggs and products thereof	No	No	NA
4	Fish and products thereof	No	No	NA
5	Peanuts and products thereof	No	No	NA
6	Soybeans and products thereof	No	No	NA
7	Milk and products thereof (including lactose)	No	Yes	Milk powder and its derivatives
8	Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	No	No	NA
9	Celery and products thereof	No	No	NA
10	Mustard and products thereof	No	No	NA
11	Sesame seeds and products thereof	No	No	NA
12	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	No	No	NA
13	Lupin and products thereof	No	No	NA
14	Molluscs and products thereof	No	No	NA
<p>1) Exception from an allergen declaration: (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin</p>				

CHEMICAL PARAMETERS

	Min	Max	Unit	Method
Moisture		4	%	64 modified L02.06-2(EG)

PHYSICAL PARAMETERS

	Min	Max	Unit	Method
Bulk density			g/l	VDLUFA C 26.4

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	Min	Max	Unit	Method
Total plate count		10000	cfu/g	§64 modified L 00.00-88
Enterobacteriace		10	cfu/g	§64 modifiziert L 00.00-133/2
Yeast		50	cfu/g	§64 modified L 01.00-37
Mould		50	cfu/g	§64 modified L 01.00-37
Salmonella		Neg/25 g	cfu/g	§64 modifiziert L 00.00-66
Coagulase-positive staphylococci		Neg/1 g	cfu/g	§64 modifiziert L 00.00-55

PACKAGING INFORMATION

	Unit	
EAN-code bag/sachet		7340161402330
EAN-code carton		
EAN-code pallet		27340161402334
Net weight per bag	g	500
Units per carton		10
Net weight per carton	g	5000
Cartons per pallet		70
Net weight per pallet	kg	350
Cartons per layer		10
Layers per pallet		7
Gross weight per pallet	kg	412.2

Batch code:

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.

STORAGE

Store in the original packaging in a cool, dry warehouse and away from odorous materials. Temperature should not exceed 25°C. Humidity should not exceed 65% RH.

SHELF LIFE

15 months from the date of manufacture and if stored at recommended conditions.

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ADDITIONAL PRODUCT INFORMATION

E-number	Type	Function
E340ii	Dipotassium monohydrogen phosphate	Stabiliser
E341iii	Tricalcium phosphate	Anti-caking agent
Flavouring	Type	
N/A		
Suitability	Yes	No
Vegetarians	x	
Vegans		x
Kosher		x
Halal		x
Quality certificates	Since	
GFSI: IFS	18.03.2005	
ISO 14001	10.10.2012	
ISO 5001	10.10.2012	
OHSAS 18001	02.01.2015	

Legally requirements	The product and the packaging are in accordance to the legal corresponding rules of the EC and 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 1881/2006 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.