

## Technical Data Sheet

### General Information

<b>Product name:</b>	Protein Mince Organic
<b>Product No.:</b>	A00191
<b>Herkunftsland:</b>	European Union
<b>Ingredients:</b>	Organic pea protein concentrate, organic faba protein concentrate, salt
<b>Processing / Production:</b>	Texturized pea and faba protein
<b>Conformity:</b>	Food Grade
<b>Customs Tariffs Number:</b>	2106909260
<b>Customs Tariffs Number Switzerland:</b>	2106.9076

Sr	Type	Certified
1	Organic	Yes - CH-BIO-006

### Sensoric Parameters

Sr	Sensor	Value
1	Appearance	Mince
2	Colour	Off-white to light yellow
3	Odour	Typical Smell of peas
4	Taste	Typical, mild taste from peas

### Physical & Chemical Parameters

Sr	Parameter	Limit	Value	Unit
1	Moisture	≤	8.0	Prozent
2	Water activity	≤	0.6	
3	Hydration factor		1:2-2.5	
4	Bulk density		130-145	g/L
5	Additives		none	
6	Gluten	<	20	ppm

**Additional Information:**

Suggested preparation (Depending on the recipe): 120 g Protein Mince Organic Soak the Mince in 1 L of cold water, add 10 g salt for 10 minutes and drain.  
Product is free of palm oil and palm derivate.

**Nutritional Information**

Sr	Parameter	Value	Unit
1	Energy	339	kcal
2	Energy	1428	kJ
3	Protein	53	g
4	Carbohydrates	15	g
5	Sugar	2.9	g
6	Fat	4.1	g
7	Saturated	0.9	g
8	Salt	1.2	g
9	Fiber	15	g

**Nutrition disclaimer:**

All figures are subject to the usual fluctuations in natural products.

**Microbiological Properties**

Sr	Microbiological Propertie	Limit	Value	Unit
1	Total plate count	≤	1'000	cfu/g
2	Mold	≤	100	cfu/g
3	Yeast	≤	100	cfu/g
4	E. Coli	≤	100	cfu/g
5	Salmonella (25 g)		Negativ	
6	Enterobacteriaceae	≤	1'000	cfu/g
7	Bacillus Cereus	≤	100	cfu/g
8	Clostridium perfringens	≤	1'000	cfu/g
9	Coag. Pos. Staphylococci	≤	100	cfu/g

**Allergenes**

Sr	Allergen	Contains	Cross Contamination
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Sr	Allergen	Contains	Cross Contamination
1	Cereals containing gluten and products thereof	No	No
2	Shellfish or Crustaceans and products thereof	No	
3	Eggs and products thereof	No	
4	Fish and products thereof	No	
5	Peanuts and products thereof	No	
6	Soybeans and products thereof	No	
7	Milk and products thereof incl. lactose	No	
8	Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan	No	
9	Celery and products thereof	No	
10	Mustard and products thereof	No	
11	Sesame and products thereof	No	
12	Sulphur dioxide and sulphites (larger 10 ppm SO <sub>2</sub> )	No	
13	Lupin and products thereof	No	
14	Molluscs and product thereof	No	

**Allergenes disclaimer:**

The allergen list only states if the mentioned allergen is as an ingredient in the product or not (according to EU No. 1169/2011, Annex 2)

**Dietary Information**

Sr	Dietary Information	Suitable for	Certified
1	Vegan	Yes	No
2	Vegetarian	Yes	No
3	Kosher	Yes	No
4	Halal	Yes	No

**Packaging & Storage**

Sr	Parameter	Limit	Vaule	Unit
1	Storage Humidity	≤	65	% RH
2	Storage Temperature		15-25	°C

Sr	Packaging Type	Packaging confirmation	Shelf Life in Days after production
1	Bags in Carton	All packaging materials are according EU 1935/2004 and 10/2011	360

## Additional Information

Sr	Additional Information	Description
1	GMO	GMO free according to EU No. 1829/2003 and EU No. 1830/2003
2	Irradiation	Not irradiated according to EU No. 1169/2011
3	Pesticides	Complies with EU No. 396/2005 as well EU No. 178/2006 and amendments
4	Nano materials/particles	No Nano materials are used or blended in the product
5	Contaminants	Complies with EU No. 1881/2006 and amendments
6	Organic	If marked yes - According EU No. 834/2007 and EU No. 1151/2012

### Disclaimer:

The information given above is based on and to the best of our current knowledge. The customer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage. Kindly consider that due to the nature of the product the values mentioned above may vary for each batch.