

Product specification in compliance with 1169/2011 regulation
GENERAL DESCRIPTION

Manufactured by airdrying with hot air from fresh carrot, previously sorted out, washed and blanched.
 Granulation is realized after dehydration.
 Origin : Poland

DECLARATION

Carrot

EXPECTED USE

Unless otherwise stated, this product may be consumed as it is presented and is not limited in the manner of its use. It is suitable for the majority of consumers except those who develop specific intolerance and those who are allergic or intolerant to the allergens listed below, if applicable.

ALLERGENS

| | Peanuts | Crustaceans | Celery | Nuts | Gluten | Milk | Lupin | Molluscs | Mustard | Eggs | Fish | Soybeans | Sulphur dioxide and sulphites | Sesame seeds |
|--|---------|-------------|--------|------|--------|------|-------|----------|---------|------|------|----------|-------------------------------|--------------|
| Presence | no | no | no | no | no | no | no | no | no | no | no | no | no | no |
| Cross contamination on site | no | no | no | no | no | no | no | no | no | no | no | no | no | no |
| Cross contamination at the origin | no | no | no | no | no | no | no | no | no | no | no | no | no | no |

ORGANOLEPTICAL CHARACTERISTICS

Aspect / colour : orange to red granules.
 Odour / Flavour : typical of carrot, without off-flavours.

CHEMICAL AND PHYSICAL CHARACTERISTICS

Moisture (4 hours at 70°C in vacuum) : 5 % max.
 Particle size more than 4,00 mm : 10 % max
 between 4,00 and 2,00 mm : 65 % min
 less than 2,00 mm : 25 % max

NUTRITIONAL VALUES (Theoretical values for 100g of dehydrated product)

| | |
|--------------------------------|--------|
| Energy (kJ): | 1330 |
| Energy (kcal): | 317 |
| Fat | 1.5 |
| of which saturated fatty acids | 0.26 |
| Of which trans fatty acids | < 0.01 |
| Carbohydrates | 56 |
| of which sugars | 38.8 |
| Fibers | 24 |
| Proteins | 8 |
| Salt (Na x 2,5) | 0.69 |

Sources : Nutritional food composition table CIQUAL 2017, ANSES

**PRODUCT SPECIFICATION***AIRDRIED CARROT 2-4*

Update : 29.6.2022

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BACTERIOLOGICAL CHARACTERISTICS

| | | | |
|---------------------------|--------------|------------------------------------|-------------------|
| Aerobic plate count | < 500 000 /g | Coliforms | < 1 000 /g |
| Escherichia coli | < 100 /g | Sulphite-reducing bacteria at 46°C | < 100 /g |
| Pathogenic staphylococcus | < 100 /g | Yeast | < 1 000 /g |
| Moulds | < 1 000 /g | Salmonella spp | not detected /25g |

STORAGE - SHELF LIFE

Store in a cool place. Keep away from light and humidity.

DMD = 18 months in the original packaging. Shelf-life after opening is not guaranteed.

PACKAGING AND LABELLING

Packaging :

Reference 0048402 : PE bag *Net weight : 25 kg*

Reference 0048402A : PE bag *Net weight : 10 kg*

Reference 0048405 : PE bag *Net weight : 1 kg*

Or as per client request.

Labelling : Product name, COLIN reference, DMD, manufacturing code.

Packaging used to package all the products delivered are in compliance with the current European legislation and authorized for food contact, notably with regulation 1935/2004/CE, 10/2011/CE, 2023/2006/CE, 2007/19, decree n°2007/766, directive n° 94/62/CE and decree 2007/1467 and their modifications.

STATEMENT

The company certifies that the products delivered :

- are free from **genetically modified organisms** according to EU legislations n°1829/2003, n°1830/2003 and the modifications, concerning the labelling of foodstuffs and food products that contain additives and flavours genetically modified or made from genetically modified organisms.
- are not treated by **ionization** and are not obtained from ionized raw materials. These products are not concerned by EC directive 1999/2 of February 22nd; 1999 regarding labelling of ionized foodstuffs.
- Are in compliance with following regulations:
 - **Regulation EC n°1881/2006** and the modifications: establishing maximum contents of some contaminants in foodstuffs.
 - **Regulation EC 396/2005, 178/2006**, and the modifications : texts of reference about the maximum contents of pesticides residues in vegetal foodstuffs.

A contaminant monitoring plan is established in accordance with the European regulations in force, according to the alerts and to our risk analysis.

Remark : The information contained in our technical sheets, meet the current regulation requirements and take into account a thorough and in-depth state of our research and development. It is recalled that our products are intended for Food use only, and to the exclusion of all other uses. The user is solely responsible of the usage of our products, not only for the user's own use, but all others concerned, as well as consumers. In the usage or preparation of our products, the user must respect and comply to the legislation in vigor, to which the user must verify personally, the existence and the adequacy of the utilization. The user can, by no means, seek responsibilities from our Company for the usage the user will make using our products, in any circumstances or consequences.