

PRODUCT SPECIFICATION

DATE OF ISSUE
03-05-2021

Organic bread spices



NATUURLIJK NATUURLIJK PRODUCT CODE:
X1646, X1647, X1648, X1649

PRODUCTION:
10452211

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic bread spices		
Production	10452211		
Product code	Content	EAN	Packaging
X1646	15g	8718309831684	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1647	50g	8718309831691	
X1648	150g	8718309831707	
X1649	600g	8718309831714	

1.2 Scientific product information

Combined ingredient

Main use	flavoring of bread	
Composition	Ground seeds, in descending order of weight; anise, caraway, fennel, coriander.	
Ingredients	Anise seed	Caraway seed
Chemical name	Pimpinella anisum	Carum carvi
Ingredients	Fennel seed	Coriander seed
Chemical name	Foeniculum vulgare	Coriandrum sativum

1.3 Legislative product information

Country of Origin	EU/non EU agriculture		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		coarse powder	
Colour		mottled gray brownish	
Odour/taste		product typically, aromatic	
AW value	%	<0,8	
Foreign parts	%	max. 1	(organic material)
Moisture content	%	max. 13	

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2.2 Microbiological data

E Coli	Cfu/g	<1.000	
Salmonella	in 25g	absent	
Listeria monocytogenes	Cfu/g	<100	
Staphylococcus aureus	Cfu/g	<1.000	
Bacillus cereus	Cfu/g	<100.000	

2.3 Chemical analyses

Aflatoxin B1, B2, G1 and G2	µg/kg	<10	EU regulation 1881/2006
Ochratoxin A		According to EU regulation	EU regulation 1881/2006
Heavy metals		According to EU regulation	EU regulation 1881/2006
Pesticide residues		According to EU regulation	EU regulation 889/2008

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g		
Energy	kcal/100g	Nutritional information is not mandatory for dried herbs.	
Protein	g/100g		
Carbohydrate:	g/100g		
Of which Sugars	g/100g		
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g		
Of which Saturated	g/100g		
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g		

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3.4 Irradiation:

This product is not treated with ionizing radiation .

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept dark, cool and dry in a well-ventilated place.
Shelf life	18 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Bread spices are used to enrich and flavor bread.

Dosage

0.7% based on the flour weight
7 grams per kilo of flour

6.2 Dictionary

NL	The Netherlands	broodkruiden
GB	Great Britain (UK)	bread spices
DE	Germany	brotgewürz
FR	France	épices à pain
ES	Spain	especias de pan
PT	Portugal	especiarias para pão
IT	Italy	spezie per pane
DK	Denmark	brød krydderier
NO	Norway	brødkrydder
SE	Sweden	bröd kryddor
FI	Finland	leipämausteet
IS	Iceland	brauðkrydd
CZ	Czech Republic	chlebové koření
SK	Slovak Republic	chlebové korenie
HU	Hungary	kenyérfűszerek
HR	Croatia (Hrvatska)	začini za kruh
GR	Greece	μπαχαρικά ψωμιού

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SI	Slovenia	krušne začimbe
PL	Poland	przyprawy do chleba
RO	Romania	condimente de pâine
BG	Bulgaria	подправки за хляб
RU	Russian Federation	хлебные специи
TR	Turkey	ekmek baharatları

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.