

Specification Sheet

General Information	
Product name	Pancakes
Standard	In – house
Specification ref.	BUL1273620
Issue number	1
Date of Issue	31.10.2022
Flavour	White chocolate with raspberry
Form	Powder
Process used during production	Sieving, mixing, filling dedicated bags, adding scoop closing bags, packing according to the document of palletisation.
Suitable for vegetarians / Suitable for vegans	Yes / No
Density of material (loose / tapped) [g / cm ³]	0,36 / 0,57
Portion size [g]	60
Country of origin	Poland
Analysis	Specification
Apperance	Beige powder with pieces of raspberry
Aroma / Odour	White chcolate
Flavour	White chocolate with raspberry
Moisture [%]	≤ 8
Contamination	No
Microbiology	
Enumeration of mesophilic aerobic bacteria	≤ 5x10 ⁴ CFU / g
Enumeration of fungi (molds and yeasts)	≤ 10 ³ CFU / g
Detection of Escherichia coli	Absence in 1 g
Detection of coagulase-positive staphylococci (Staphylococcus aureus and other species)	Absence in 1 g
Detection of Salmonella spp.	Absence in 25 g
Heavy metals	
Cadmium	≤ 1,0 ppm
Lead	≤ 3,0 ppm
Mercury	≤ 0,1 ppm

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List of Ingredients (decreasing value)	
Compound	Function
Whey protein concentrate	Main ingredient
Oatmeal flour	Main ingredient
Buttermilk powder	Main ingredient
Coconut flour	Main ingredient
Skimmed milk powder	Main ingredient
Egg yolk powder	Main ingredient
Freeze-dried raspberry 2,5 %	Main ingredient
White chocolate flavour	Aroma
Sodium bicarbonate E500ii	Raising agent
Xanthan gum E415	Thickener
Soy lecithin E322	Emulsifier
Sodium carbonate E500	Raising agent
Raspberry flavour	Aroma
Sucralose E955	Sweetener

Nutritional Information		
Portion [g]	60	
Nutritional Information	100 g	per portion
Energy [kJ]	1561,4	936,9
Energy [kcal]	371,2	222,7
Protein (as it is) [g]	45,8	27,5
Protein (in dry mass) [g]	49,1	29,4
Carbohydrates [g]	26,0	15,6
of which sugar [g]	13,1	7,8
Fats [g]	8,2	4,9
of which saturated fatty acids [g]	4,3	2,6
Fiber [g]	5,7	3,4
Salt [g]	0,4	0,3

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Amino acid profile		
Amino acid	g / 100 g of product in dry mass	g / 100 g of protein in dry mass
Aspartic acid	4,1	8,7
Glutamic acid	7,1	14,9
Serine	2,1	4,4
Glycine	0,7	1,6
Histidine	0,7	1,6
Arginine	1,0	2,1
Threonine	2,7	5,8
Alanine	1,9	4,1
Proline	2,4	5,0
Tyrosine	1,2	2,6
Valine	2,2	4,7
Methionine	0,8	1,7
Cysteine	0,7	1,6
Isoleucine	2,3	4,8
Leucine	4,1	8,7
Phenylalanine	1,3	2,7
Lysine	3,6	7,7

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Allergens according to Regulation No. 1169/2011 and its amendments		
Allergen name	Present Yes/No	Additional information
BHA/BHT/Related compounds	No	
Bovine products or by-products	No	
Celery or products thereof	No	
Cereals containing Gluten (Wheat, rye, barley, oats, spelt, kamut or their hydrolysed strains) or products thereof	Yes	Allergenic component is oatmeal flour.
Crustaceans/Shellfish or products thereof	No	
Eggs or products thereof	Yes	Allergenic component is egg yolk powder.
Fish or products thereof	No	
Milk or Milk products (including lactose)	Yes	Allergenic components are whey protein concentrate, buttermilk and skimmed milk.
Mustard seed or products thereof	No	
Nuts or products thereof	No	
Peanuts or products thereof	No	
Sesame seeds or products thereof	No	
SO ₂ or Sulphate at concentration over 10mg/kg	No	
Soya beans or products thereof	Yes	Allergenic components are skimmed milk and soy lecithin.
Molluscs or products thereof	No	
Lupin or products thereof	No	

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Instruction of use

60 g or 2 scoops of the product should be vigorously mixed with about 95 ml of water for a minute until to obtain a homogeneous mixture is obtained.

Pancakes should be fried without adding fat in a hot pan until the dough is golden. Pancakes easily detach from the bottom of the pan when properly done. The product tastes best immediately after preparation.

Additional information

Allergens: It is possible to replace soy lecithin to sunflower lecithin. It is possible to replace oatmeal flour to oatmeal flour gluten free.

Expiry date: 18 months from the production date. Product should be used within 90 days after opening.

Storage conditions: Store the finished product in a sealed package in a dry place, away from direct sunlight at 18 – 25 °C. Keep out of reach of small children.

Transport conditions: the product must be transported in a clean and dry vehicle that has been approved for food transport

Regulatory Statements:

GMO Status: This product is GMO FREE in accordance with EU Regulations 1829/2003 and 1830/2003.

Irradiation Status: This product has not been irradiated in accordance with EU directive 1999/2/EC of 22 February 1999 concerning foods and food ingredients treated with ionisation radiation.

Nano materials: This material is not produced using Nanotechnology and is free from Nano-particles, and so complies with EU regulations 1169/2011 and 2015/2283.

Contaminants: The product and its ingredients meet the requirements for maximum permitted levels of contaminants in foodstuffs laid down in Regulation No. 1881/2006, as amended.

Packaging: The primary packaging used for the blends manufactured at Global Blend are suitable for contact with food and in compliance with EC regulation 1935/ 2004 and its amendments thereof.

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