

PRE-PRODUCTION SPECIFICATION

This document was generated automatically based on our experience and current knowledge. Please note that the final document data may differ.

General Information	
Product name	Meal replacement
Standard	In house
Specification ref.	DUB139727SC
Issue number	1
Date of Issue	31.10..2022
Package	Doypack
Flavour	Spice cookies
Form	Powder
Process used during production	Sieving components, mixing, filling dedicated bags, closing bags, packing according to the document of palletisation.
Suitable for vegetarians / Suitable for vegans	Yes / Yes
Portion size [g]	100
Mass net [kg]	0,7
Country of origin	Poland
Analysis	Specification
Apperance	Light beige powder
Aroma / Odour	Characteistic, spicy, without foreign odours
Flavour	Charakcteristic, Spice cookies, without foreign flavours
Moisture [%]	≤ 7
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
Polycyclic aromatic hydrocarbons, PAH	
Benzo(a)pyrene	≤ 10 µg/kg
Σ PAH (Benzo(a)pyrene, Benz(a)anthracene, Chrysene, Benzo(b)fluoranthene)	≤ 50 µg/kg
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
Maltodextrin	Main ingredient
Pea protein concentrate	Main ingredient
Soy protein isolate	Main ingredient
Coconut milk powder	Main ingredient
Acacia fiber	Main ingredient
Wholemeal wheat flour	Main ingredient
Rice flour	Main ingredient
Flaxseed powder	Main ingredient
Rapeseed fat fully hardened	Main ingredient
Medium chain triglycerides	Main ingredient
Oat flour	Main ingredient
Vitamin – mineral blend [magnesium sulphate, calcium chloride, L – ascorbic acid, ferrous lactate, DL – alpha – tocopherol acetate, menaquinone, zinc salt of citric acid, retinyl palmitate, potassium iodide, nicotinic acid amide, D – Calcium pantothenate, manganese sulphate, sodium selenite, cooper sulphate,, cyanocobalamin, pyridoxine hydrochloride, riboflavin, thiamine mononitrate, pteromonolutamic acid, D – Biotin]	Main ingredient
Soy lecithin E322	Emulsifier
Spicy cookie aroma	Aroma
Xanthan gum E415	Thickener
Acerola [<i>Malpighia glabra</i>] fruit extract standardised to 25 % vitamin C ¹	Main ingredient
Silicon dioxide E551	Anti – caking agent
Cocobutter aroma	Aroma
Cookie aroma	Aroma
Sucralose E955	Sweetener
Digestive Enzymes blend (Including: alpha amylase, protease, lactase, lipase and cellulase)	Main ingredient
Masking aroma	Aroma
¹ DER 4:1	

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Nutritional Information		
Portion [g]	100	
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Energy [kJ]	1661,0	
Energy [kcal]	395,2	
Protein (as it is) [g]	30,2	
Protein (in dry mass) [g]	32,8	
Carbohydrates [g]	39,4	
	of which sugar [g]	0,8
Fats [g]	11,4	
	of which saturated fatty acids [g]	9,9
Fiber [g]	6,4	
Salt [g]	1,1	
Vitamins and minerals		Per 100 g
		RDI
Vitamin A (µg)	240,00	30,0%
Vitamin C (mg)	24,00	30,0%
Vitamin E (mg)	3,60	30,0%
Vitamin K2 –MK7 (µg)	22,5	30,0%
Thiamine (mg)	0,33	30,0%
Riboflavin (mg)	0,42	30,0%
Niacin (mg)	4,80	30,0%
Panthenic acid (mg)	1,80	30,0%
Vitamin B ₆ (mg)	0,42	30,0%
Vitamin B ₁₂ (µg)	0,75	30,0%
Folic acid (µg)	60,00	30,0%
Biotin (µg)	15,00	30,0%
Ferrous (mg)	4,20	30,0%
Copper (mg)	0,30	30,0%
Manganese (mg)	0,60	30,0%
Magnesium (mg)	112,50	30,0%
Calcium (mg)	240,00	30,0%
Selenium (µg)	16,50	30,0%
Zinc (mg)	3,00	30,0%
Iodine (µg)	45,00	30,0%
Acerola [<i>Malpighia glabra</i>] fruit standardized extract [(mg)	320,00	-
	of which Vitamin C (mg)	80,00
		100,0%
*the total content of vitamin C in this product is 104 mg (130% RDI)		

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

Enzymes Activity Information

Enzyme	in portion	
α -amylase (1,4 – alpha – D – glucan glucohydrolase) (Origin: <i>Aspergillus oryzae</i>)	1200	SKB
Protease (4.5) (Origin: <i>Bacillus licheniformis</i>)	300	HUT
Lipase (Triacylglycerol acylhydrolase) (Origin: <i>Aspergillus oryzae</i>)	50	FIP
Laktase (Beta – D – galactosidase galactohydrolase) (Origin: <i>Aspergillus oryzae</i>)	200	ALU
Cellulase (4 - (1,3;1,4) – beta – D – glucan 4 – glucohydrolase) (Origin: <i>Trichoderma reesei</i>)	10	CU

Enzymes Origin Information

α -amylase (1,4 – alpha – D – glucan glucohydrolase) (Origin: <i>Aspergillus oryzae</i>) (CAS: 9001-19-8; EC: 232-588-1; Enzyme commission: 3.2.1.1);
Protease (4.5) (Origin: <i>Bacillus licheniformis</i>) (CAS: 9014-01-1; EC: 232-752-2; Enzyme commission: 3.4.21.62);
Lipase (Triacylglycerol acylhydrolase) (Origin: <i>Aspergillus oryzae</i>) (CAS:9001-62-1; EC: 232-619-9; Enzyme commission: 3.1.1.3);
Laktase (Beta – D – galactosidase galactohydrolase) Origin: <i>Aspergillus oryzae</i>) (CAS: 9031-11-2; EC: 232-864-1; Enzyme commission: 3.2.1.23);
Cellulase (4 - (1,3;1,4) – beta – D – glucan 4 – glucohydrolase)(Origin: <i>Trichoderma reesei</i>) (CAS: 9012-54-8, EC: 232-734-4, Enzyme commission: 3.2.1.4);

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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	Allergens come from wholemeal wheat flour and oat flour.
Crustaceans/Shellfish or products thereof	No	
Eggs or products thereof	No	
Fish or products thereof	No	
Milk or Milk products (including lactose)	No	
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	Allergens come from soy protein isolate and soy lecithin.
Molluscs or products thereof	No	
Lupin or products thereof	No	

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Instruction of use

100 g of the product mix with 350 ml of water.

Additional information

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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