

01 General description

Noodles

02 Ingredients

Ingrediënt	8
Mix from soft wheat flour and durum wheat flour	
Water	
Salt	
Acidity regulator: potassium carbonate	

03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	12,50%	Max.	AM09-110	
Block length	175mm-215mm	Min./Max.	AM09-325	
Block width	100mm-110mm		AM09-325	
Block weight	83,3g	approx.		
Thread-width	1,1mm	-0,2mm/ +0,2mm	AM09-325	
Waterabsorption	2,00	Min.	AM09-314	100g, 4'+2'

04 Microbiology

Micro-organism	n	с	m	м	
TVC	5	3	5000cfu/g	25000cfu/g	
E.coli	5	0	absent/5g	absent/5g	
Salmonella	5	0	absent/25g	absent/25g	
St.aureus	5	3	10cfu/g	20cfu/g	
B.cereus	5	3	100cfu/g	1000cfu/g	
Enterobacteriaceae	5	3	10cfu/g	100cfu/g	
Cl.perfringens	5	3	10cfu/g	20cfu/g	
Yeasts andmoulds	5	3	100cfu/g	1000cfu/g	

05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conforms to legislative maximum levels in the EU. Deoxynivalenol: max. 750 ppb Ochratoxine A: max. 3 ppb Zearalenon: max. 20 ppb Aflatoxine B1: 2 ppb Aflatoxine B1+B2+G1+G2: 4 ppb Pb: 0,2 ppm Cd: EU legislation 1881/2006 + all modifications Pesticides: EU legislation 396/2005 + all modifications

06 Organoleptic Description

Attribute	Description
Colour	Typical pale yellow colour
Flavour	Typical, without off-flavours



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Odour

Typical, without off-flavours

Texture

Firm

07 Nutritional information

Parameter	per 100g (average)	per portion of 83g (average)	<pre>% Reference intake per portion*</pre>
Energy (kjoules)	1471	1221	14,5%
Energy (kcal)	347	288	14,4%
Fat	1,5g	1 , 25g	1,8%
Fat - of which Saturated	0,1g	0,08g	0,4%
Carbohydrates	71g	58 , 9g	22 , 7%
Carbohydrates - of which sugars	2,3g	1,9g	2,1%
Fibre	3,8g	3,2g	
Protein (Nx6,25)	10,5g	8 , 7g	17,4%
Salt	0,96g	0,80g	13 , 3%
* reference intake of an average adult (8400kJ/2000Kcal)			

08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof		\boxtimes	\boxtimes		
Soybeans and products thereof			\boxtimes		
Peanuts and products thereof		\boxtimes		\boxtimes	
Nuts and products thereof				\boxtimes	
Milk and products thereof		\boxtimes	\boxtimes		
Celery and products thereof		\boxtimes		\boxtimes	
Fish and products thereof		\boxtimes		\boxtimes	
Crustaceans and products thereof		\boxtimes		\boxtimes	
Cereals containing gluten and products thereof	\boxtimes				
Sesame seeds and products thereof		\boxtimes	\boxtimes		
Sulphur dioxide and products thereof		\boxtimes		\boxtimes	
Mustard and products thereof		\boxtimes	\boxtimes		



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Lupins and products thereof	\boxtimes	\boxtimes		
Molluscs and products thereof	Ø		X	
Yi/Ni = Included in the recipe Yes/No				
Yt/Nt = Traces may be found in product Yes/No				

10 Shelf Life

Un-opened: 24 months after production.

Remaining shelf-life upon delivery to be no less than12 months.

11 Storage Conditions

Un-Opened	Min.10°C - max.30°C - max.50%RH -
	protected from light

12 Packaging

PRIMARY PACKAGING	
Packaging description	foil
Type of closure	seal
Lot code	Yes
Net weight	250,000g e
Ean-code	5410028120102
GROUP PACKAGING	
Packaging description	Corrugated box
Lot code	Yes
Net weight	3,000kg
Total weight	3,680kg
Dimensions of unit	300mm x240mm x242mm
Primary packaging units per pack	12
Configuration of units per pack	1X12X250,000g e
Itf/ean-code	65410028120111
PALLETISATION	
Packaging description	CHEP 80x120 (eurochep)
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	13,00
Number of layers	7
Units per pallet	91
Pallet height (mm)	1844
Pallet weight (pallet incl.) (KG)	358

13 Genetic Modification

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

14 Irradiation



We ensure that the product/ ingrediënts have not been irradiated.

15 Legislation

This product and its labelling conforms to all current EU and Belgian food regulations

16 Supplier Details

Address	Verbrandhofstraat 51, B-8800 Roeselare,				
	Belgium				
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Fax number	(0032)-(0)51 22 90 72				
e-mail	Soubry@soubry.be				
Telephone number in case of emergency	Available upon request				