

PCO article passport

Date: 03.09.2018

This product information revokes and renews all previous information about this product.

|                     |   |
|---------------------|---|
| Article-No.         | 8220087   |
| Article description | Crunchy Coffee Popcorn, 16 x 100 g / carton     |
| Article-No.         | 8220099   |
| Article description | Crunchy Coffee Popcorn, 40 x 125g / carton      |
| Article-No.         | 8220132   |
| Article description | Crunchy Coffee Popcorn, 24 x 130 g / carton     |
| Article-No.         | 8220144   |
| Article description | Crunchy Coffee Popcorn DLG, 16 x 100 g / carton |
| Article-No.         | 8220156   |
| Article description | Crunchy Coffee Popcorn DLG, 40 x 125g / carton  |

|                |   |
|----------------|---|
| 1. Ingredients | Corn, sugar, glucose syrup, glucose-fructose-syrup, palm fat, coconut fat, rapeseed oil, aroma with coffee flavour, sugar beet syrup, iodized cooking salt (cooking salt, potassium iodate), <b>wholemeal wheat flour</b> , fruit juice concentrate (lime, lemon), <b>wholemeal rye flour</b> , colour: E172, E120, E133; raising agent: sodium carbonate; emulsifier: sunflower lecithins; sunflower oil |
|----------------|---|

|  |                             |                      |
|--|-----------------------------|----------------------|
| 2. Average nutritional values<br>per 100 g | Energy in kJ/ kcal per 100g | 1755 kJ/<br>416 kcal |
|  | fat (g)                     | 7,5 g                |
|  | of which saturates (g)      | 3,29 g               |
|  | Carbohydrate (g)            | 82,5 g               |
|  | of which sugars (g)         | 49,7 g               |
|  | Fibres (g)                  | 3,58 g               |
|  | Protein (g)                 | 2,7 g                |
|  | Salt (g)                    | 0,667 g              |

|                      |  |
|----------------------|--|
| 3. Sales description | Toffee popcorn with caramel glazing and coffee taste |
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|-------------------------|----------|--|
| 3.1 Chemical parameters | Moisture |  |
|-------------------------|----------|--|

|                        |            |  |
|------------------------|------------|--|
| 3.2 Sensory parameters | Appearance |  |
|                        | Odour      |  |
|                        | Taste      |  |
|                        | Texture    |  |

|                                |                                  |  |
|--------------------------------|----------------------------------|--|
| 3.3 Microbiological parameters | Total Plate Count                |  |
|                                | Salmonella                       |  |
|                                | Yeasts & moulds                  |  |
|                                | Listeria Monocytogenes           |  |
|                                | Enterobacteriaceae               |  |
|                                | Coagulase Positive Staphylococci |  |
|                                | E. Coli                          |  |

|  |   |          |
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| <b>4. Allergens</b>                    |   | present: |
|  | Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof                  | Yes      |
|  | Crustaceans and products thereof  | No       |
|  | Molluscs and products thereof   | No       |
|  | Eggs and products thereof   | No       |
|  | Fish and products thereof   | No       |
|  | Peanuts and products thereof  | No       |
|  | Soybeans and products thereof   | No       |
|  | Milk and products thereof (including lactose)   | No       |
|  | Nuts and products thereof (i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) | No       |
|  | Celery and products thereof   | No       |
|  | Mustard and products thereof  | No       |
|  | Sesame seeds and products thereof   | No       |
| Sulphur dioxide and sulphites (>10ppm) | No  |          |
| Lupin and products thereof             | No  |          |

|                              |                            |  |
|------------------------------|----------------------------|--|
| <b>5. Shelf life/storage</b> | Shelf life from production | 6,5 months   |
|                              | Residual maturity          | 4 weeks  |
|                              | Storage conditions         | store in a cool and dry place, protect from sunlight |
|                              | Shelf life after opening   |  |

|                    |         |                    |            |
|--------------------|---------|--------------------|------------|
| <b>6. Logistic</b> | 8220087 | Unit per bag       | 100 g      |
|                    |         | Bags per carton    | 16 x 100 g |
|                    |         | Cartons per pallet | 40         |
|                    | 8220099 | Unit per cup       | 125 g      |
|                    |         | Cups per carton    | 40 x 125 g |
|                    |         | Cartons per pallet | 20         |
|                    | 8220132 | Unit per jar       | 130 g      |
|                    |         |                    | 24 x 130 g |
|                    | 8220144 | Unit per bag       | 100 g      |
|                    |         | Bags per carton    | 16 x 100 g |
|                    |         | Cartons per pallet | 40         |
|                    | 8220156 | Unit per cup       | 125 g      |
|                    |         | Cups per carton    | 40 x 125 g |
|                    |         | Cartons per pallet | 20         |

|                                       |                     |    |
|---------------------------------------|---------------------|----|
| <b>7. Suitable for specific diets</b> | for Vegetarian diet | No |
|                                       | for Vegan diet      | No |

|                 |  |
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| <b>8. Other</b> |  |
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