

PCO article passport

Date: 24.05.2018

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

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| Article-No. | 2110102 |
| Article description | Crunchy Crisps Paprika |

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| 1. Ingredients | Ingredients: dehydrated potato, potato starch, palm oil, salt (max. 6%), natural colouring: paprika, turmeric; spices, dextrose, flavour enhancer: E621; flavour. |
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| 2. Average nutritional values per 100 g | Energy in kJ/ kcal per 100g | 1938 kJ/ 463 kcal |
| | fat (g) | 22,3 g |
| | of which saturates (g) | 9,84 g |
| | Carbohydrate (g) | 55,3 g |
| | of which sugars (g) | 1,05 g |
| | Fibres (g) | |
| | Protein (g) | 3,81 g |
| | Salt (g) | 5,44 g |

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| 3. Sales description | Potato snack with paprika taste |
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| 3.1 Chemical parameters | Moisture | |
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| 3.2 Sensory parameters | Appearance | wavy, rectangular |
| | Odour | characteristic |
| | Taste | paprika |
| | Texture | crunchy, crispy |

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| 3.3 Microbiological parameters | Total Plate Count | |
| | Salmonella | |
| | Yeasts | |
| | Moulds | |
| | Enterobacteriaceae | |
| | Staphylococcus aureus | |

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| 4. Allergens | | present: |
| | Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | in traces |
| | Crustaceans and products thereof | No |
| | Molluscs and products thereof | No |
| | Eggs and products thereof | in traces |
| | Fish and products thereof | No |
| | Peanuts and products thereof | No |
| | Soybeans and products thereof | in traces |
| | Milk and products thereof (including lactose) | in traces |
| | 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 | in traces |
| | Mustard and products thereof | in traces |
| | Sesame seeds and products thereof | in traces |
| | Sulphur dioxide and sulphites (>10ppm) | in traces |
| Lupin and products thereof | No | |
| 5. Shelf life/storage | Shelf life from production | 5 months |
| | Residual maturity | 4 weeks |
| | Storage conditions | store cool and dry. Protect from direct sunlight |
| | Shelf life after opening | soon |
| 6. Logistic | Unit per bag | 200 g |
| | Bags per carton | 20 x 200 g |
| | Cartons per pallet | |
| 7. Suitable for specific diets | for Vegetarian diet | yes |
| | for Vegan diet | no |
| 8. Other | | |