

PCO article passport

Date: 27.12.2022

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

| | |
|----------------------------|---|
| Article-No. | 8220181 |
| Article description | Crunchy Rapeseed Coconut Caramel Popcorn 130 g Tiegel |
| Article-No. | 8220191 |
| Article description | Crunchy Rapeseed Coconut Caramel Popcorn 125 g Becher |
| Article-No. | 8220203 |
| Article description | Crunchy Rapeseed Coconut Caramel Popcorn 100 g Beutel |

| | |
|-----------------------|--|
| 1. Ingredients | corn popped (22%), sugar, glucose syrup, glucose-fructose-syrup, coconut flakes (7%), rapeseed oil, sugar beet syrup, iodized cooking salt (cooking salt, potassium iodate), raising agent: sodium carbonate; emulsifier: sunflower lecithins; sunflower oil |
|-----------------------|--|

| | | |
|---|-----------------------------|----------------------|
| 2. Average nutritional values per 100 g | Energy in kJ/ kcal per 100g | 1902 kJ/ 452 kcal |
| | fat (g) | 15,5 g |
| | of which saturates (g) | 9,0 g |
| | Carbohydrate (g) | 72,6 g |
| | of which sugars (g) | 47,0 g |
| | Fibres (g) | 4,07 g |
| | Protein (g) | 3,6 g |
| | Salt (g) | 0,893 g |

| | |
|-----------------------------|--|
| 3. Sales description | Toffee popcorn with caramel coating and coconut flakes |
|-----------------------------|--|

| | | |
|--------------------------------|------------------|------|
| 3.1 Chemical parameters | Moisture content | < 4% |
|--------------------------------|------------------|------|

| | | |
|-------------------------------|------------|--|
| 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 | |

| | | | |
|---------------------------------------|--|--|--|
| 4. Allergens | | present: | |
| | | Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof | No |
| | | 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 | |
| 5. Shelf life/storage | | Shelf life from production | 6,5 months |
| | | Residual maturity | 4 weeks |
| | | Storage conditions | Store in a cool and dry place. Keep out of sunlight. |
| | | Shelf life after opening | |
| 6. Logistic | 8220181 | Unit per jar | 130 g |
| | | Jars per carton | 24 x 130 g |
| | | Cartons per pallet | |
| | 8220191 | Unit per cup | 125 g |
| | | Cups per carton | 40 x 125 g |
| | | Cartons per pallet | 20 |
| | 8220203 | Unit per bag | 100 g |
| | | Bags per carton | 16 x 100 g |
| | | Cartons per pallet | 40 |
| 7. Suitable for specific diets | | for Vegetarian diet | Yes |
| | | for Vegan diet | Yes |
| 8. Other | | | |
| 9. GMO | | Product does not contain GMO. | |