



PRODUCT SPECIFICATION

1. PRODUCT DESCRIPTION

Product name	Organic Edamame Lasagne
Product description	Lasagne made from organic edamame beans
Country of origin	CHINA
Product code	429318
Packing size	6 x 120 g
EAN code for primary unit (consumer unit)	7 6401640293189
EAN code for secondary unit (trade unit)	0 7640164 293196

2. PRODUCT INFORMATION

2.1 List of ingredients and additives in descending order of quantity, origin of raw materials

No.	Component	Percentage	Country of origin	If a component vegetable, indicate plant type	Certificate
1	Edamame beans	100%	CHINA	Glycine max	(KIWA BCS)
	<u>Total</u>	100%			
Guarantee the traceability for all ingredients as the regulation 178/2002 EC					

2.2 Manufacturing process (Refer to HACCP Flow)

See Annex: Production Flowchart of dried bean pasta

2.3 Ingredients declaration on label:

EN: Organic Edamame Lasagne -
Ingredients: Organic edamame bean
flour (green **soybeans**).

DE: Bio Lasagne aus
Edamamebohnen - Zutaten:
Edamame Bohnenmehl (grüne
Sojabohnen) aus kontrolliert
biologischer Landwirtschaft.

FR: Pâtes alimentaires à base de
Soja Vert Bio - Ingrédients: Farine de
haricots edamame (**soja** vert) issue de
l'agriculture biologique.

NL: Biologische Edamame Lasagne
- Ingrediënten: Biologische
edamamebonenmeel (groene
sojabonen).

SE: Lasagne av Ekologisk Edamame
Bönor - Ingredienser: Mjöl av
ekologiska edamame bönor (gröna
sojabönor).

DK: Økologiske Lasagne av
Edamame Bønner - Ingredienser:
Mel af økologiske edamame bønner
(grønne **sojabønner**).

FI: Luomu Edamamepapuspagetti
- Ainesosat: Luomu
edamamepapujauho (vihreä
soijapapu).

2.4 Nutritional Information

EN: AVERAGE NUTRITIONAL VALUES per 100g	
DE: DURCHSCHNITTliche NAHRWERTE je 100g	
FR: VALEURS NUTRITIONNELLES MOYENNES pour 100g	
NL: GEMIDDELDE VOEDINGSWAARDE per 100g	
SE: GENOMSNITTLIGT NÄRINGSVÄRDE per 100g	
DK: GENNEMSNITLIGE NÆRINGSVÆRDI pr. 100 g	
FI: KESKIMÄÄRÄINEN RAVINTOARVO per 100g	
Energy / Energie / Energie / Energie / Energi / Energi / Energiaa	1430kJ / 342 kcal
Fat / Fett / Matières grasses / Vetten / Fett / Fedt / Rasvaa	7.1 g
of which saturates / davon gesättigte Fettsäuren / dont acides gras saturés / waarvan verzadigde vetzuren / varav mättat fett / heraf mættet fedt / josta tyydyttyntä	1.2 g
Carbohydrates / Kohlenhydrate / Glucides / Koolhydraten / Kolhydrat / Kulhydrat / Hiilihydraatteja	16.4 g
of which sugars / davon Zucker / dont sucres / waarvan suikers / varav sockerarter / heraf sukkerarter / josta sokereita	8.2 g
Fibre / Ballaststoffe / Fibres / Voedingsvezels / Fiber / Kostfibre / Ravintokuitua	22.9 g
Protein / Eiweiss / Protéines / Eiwit / Protein / Protein / Proteiinia	41.3 g
Salt / Salz / Sel / Zout / Salt / Salt / Suolaa	< 0.01 g

2.5 Allergens and food intolerances

Reference: Risk assessment

Component	Yes	No	Traces Yes/No	In which ingredient
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut) and products thereof If traces: contains traces of		No		
Crustaceans and products thereof If traces: contains traces of		No		
Eggs and egg products If traces: contains traces of		No		
Fish and fish products If traces: contains traces of		No		
Peanuts and products thereof If traces: contains traces of		No		
Soya beans and products thereof If traces: contains traces of	Yes			Edamame/ green soybeans
Milk (incl. lactose) and milk products If traces: contains traces of		No		
Nuts (Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut) If traces contains traces of		No		
Celery and products thereof If traces: contains traces of		No		
Mustard and products thereof If traces: contains traces of		No		
Sesame seeds and products thereof If traces: contains traces of		No		
Sulphur dioxide and sulphates at concentrations of more than 10 mg/kg or 10 ml/litre		No		
Lupin and products thereof If traces: contains traces of		No		
Molluscs and products thereof If traces: contains traces of		No		

2.6 Tests**2.6.1 Physical & Chemical Test**

Analysis	Value/unit Per 100 g	Fluctuation	Method	Frequency (e.g. once a year/every batch etc.)
Solids*				Prior to launch
Ash	3.2 g		AOAC	Once a year
Energy kJ/kcal	1430 / 342		21 CFR part 101.9	Prior to launch
Fat*	7.1 g		AOAC	Prior to launch
Saturated fatty acids* ^o	1.2 g		AOCS	Prior to launch
Cholesterol*	ND/mg		AOAC	Prior to launch
Carbohydrates*	16.4g		calculation	Prior to launch
of which sugars*	8.2 g		HPLC/RI	Prior to launch
Total dietary fibre*	22.9 g		AOAC	Prior to launch

Protein*	41.3 g		LECO	Prior to launch
Salt (2.5 x Sodium)	0.01 g		ICP/MS	Prior to launch
Potassium	2397.5 mg		ICP-MS	Prior to launch
Calcium	274.8 mg		ICP-MS	Prior to launch
Iron	12.3 mg		ICP-MS	Prior to launch
Moisture content	7.2 g		AOAC	Every batch
Water activity	0.472			Once a year
Heavy metals:				Once a year
- Total Arsenic	<0.1 mg/kg		GB 5009.11	
- Mercury	<0.02 mg/kg		GB 5009.17	
- Lead	<0.2 mg/kg		GB 5009.12	
- Cadmium	<0.05 mg/kg		GB 5009.15	
Other				
*Compulsory information about products containing more than 5% dietary fibre, ° Depending on product, including mono-, polyunsaturated and trans-fatty acids.				

2.6.2 Microbiological test

Germ	Desired value	Method	Frequency (e.g. once a week)
Aerobes, mesophilic germs Total plate count CFU/g	<10,000	GB 4789.2	Every batch
Bacillus cereus CFU/g	<100	GB 4789.14	Once a year by external lab
Yeast CFU/g	<50	GB 4789.15	Every batch
Mould CFU/g	<50	GB 4789.15	Every batch
Salmonella spp. CFU/25g	Not detected	GB 4789.4	Once a year by external lab
Escherichia coli MPN/g	<0.3	GB 4789.38	Once a year by external lab
Staphylococcus aureus CFU/g	<10	GB 4789.10	Once a year by external lab
Other			

3. Sensory

Product description: Edamame Lasagne length 10cm / width 7cm (\pm 1cm) / thickness 0.15 ± 0.02
 Appearance / colour: Green
 Taste / smell: Typical edamame taste, typical edamame smell

Texture / structure: Dried lasagne sheets, after baking al-dente consistency

4. Keeping quality / storage

4.1 Analytically proven keeping quality of the product

From date of production / packing: 24 months
 Storage conditions (temperature/light): Store in a cool and dry place (below 30 °C)
 Storage conditions for opened package: In ambient temperature

4.2 Processing instructions for consumers

In a pan 22 - 29 cm, start with a layer of lasagne sheets. Add a layer of sauteed vegetable & sauce, and cover evenly. Repeat layers. Add cheese & garnish to top. Bake at 200 degrees for 40-45 minutes.

5. Batch description

Batch code and Best before date:

BBD marking: DD MM YYYY

Lot marking: 20WDS0026-XXXX-EDLA-B

Key: 20 = year 2020
WDS = abbreviation of factory name
0026 = production series number
XXXX = PO number
EDLA = abbreviation of product name Edamame Lasagne
B = workshop

Position of stamping: Batch code and BBD are stamped on the bottom of the package.

Outer-carton labelling/markings: EC logo, BBD & Lot number, product name, barcode & number, packing size/units, gross weight, country of origin, Ethical Foods SA address, organic & vegan logos.

6. Packing information

6.1 Product packing Type of primary package (Picture)



Plastic bag: 280 x 120 x 40

PE Film 0.06

Supplier:

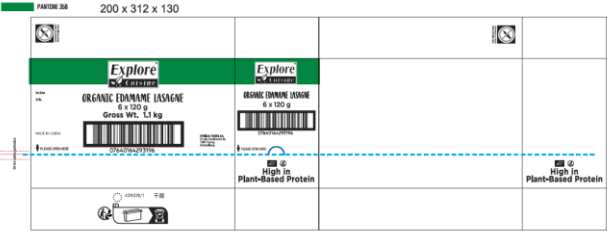
Qingdao Zhoushi Plastic Packaging Co., Ltd.

Paper box: 400g/m² gray board paper

Supplier:

Voion Printing Group Int'l Co. Ltd.

Dimensions of the package (W x D x H) in mm	120 x 50 x 190 mm
Weight for empty package (g)	35
Net filling weight per unit (g)	120
Declared weight on packaging (g)	120
Gross weight per unit (g)	155

Type of secondary package (Picture) 	Material: 3 layer corrugated paper Supplier: Wenxi Xinyi Industry and TradeCo., Ltd.
Outside dimensions of the package (L x W x H) in mm	312 x 130 x 200 mm
Number of units per inner box	6
Weight for empty package (g)	140
Gross weight per unit (g)	1070

7. Loading Information

Pallet & Container Information

1 pallet = 27 cases *5 high =135 Trade Units

Total consumer units per pallet = 810 Consumer Units

Ethical Foods SA

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Production Flowchart of bean pasta

