



## PRODUCT SPECIFICATION

### 1. PRODUCT DESCRIPTION

<b>Product name</b>	<b>Organic Edamame &amp; Mung Bean Fettuccine</b>
<b>Product description</b>	Fettuccine made from organic edamame and mung beans
<b>Country of origin</b>	CHINA
<b>Product code</b>	429135
<b>Packing size</b>	8 x 6 x 200 g
<b>EAN code for primary unit (consumer unit)</b>	7640164291352
<b>EAN code for secondary unit (trade unit)</b>	07640164291369
<b>EAN code for tertiary unit (master case)</b>	07640164291376

### 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	Organic edamame bean flour (green soybeans)	95%	CHINA	Glycine max	Organic Certificate (KIWA BCS)
2	Organic mung bean flour	5%	CHINA	Vigna radiata	Organic Certificate (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 & Mung Bean Fettuccine**  
 Ingredients: Organic edamame bean flour (green soybeans) (95%), organic mung bean flour (5%).  
**DE: Bio Fettuccine aus Edamame & Mungobohnen.**  
 Zutaten: Edamamebohnenmehl\* (grüne Sojabohnen) (95%), Mungobohnenmehl\* (5%) \* aus kontrolliert biologischer Landwirtschaft.  
**FR: Pâtes alimentaires à base de Edamame et Haricots Mungo Bio.** Ingrédients: Farine de haricots edamame\* (soja vert) (95%), farine de haricots mungo\* (5%) \* issue de l'agriculture biologique.  
**NL: Biologische Fettuccine van Edamame & Mung Bonen.** Ingrediënten: Biologische edamamebonenmeel (groene sojabonen) (95%), biologische mungbonenmeel (5%).  
**IT: Specialità alimentare biologica a base di Fagioli Edamame e Fagioli Verdi Mung.** Ingredienti: Farina di fagioli edamame\* (fagioli verdi di soia) (95%), farina di fagioli verdi mung (5%)\* \*da agricoltura biologica.  
**ES: Fettuccine de Edamame y Judías Mungo Orgánicas.** Ingredientes: Harina de edamame orgánicas (soja verde) (95%), harina judías mungo orgánicas (5%).  
**SE: Ekologisk Edamame & Mungbön Fettuccine -** Ingredienser: Mjöl av ekologiska edamame bönor (gröna sojabönor) (95%), mjöl av ekologiska mungbönor (5%).  
**DK: Økologiske Edamame & Mungbønne Fettuccine.** Ingredienser: Mel af økologiske edamame bønner (grønne sojabønner) (95%), mel af økologiske mungbønner (5%).  
**FI: Luomu Edamame & Mungpapu Fettuccine**  
 Ainesosat: Luomu edamamepapujauho (vihreä soijapapu) (95%), luomu mungpapujauho (5%).

### 2.4 Nutritional Information

EN: AVERAGE NUTRITIONAL VALUES per 100g DE: DURCHSCHNITTLICHE NÄHRWERTE je 100g FR: VALEURS NUTRITIONNELLES MOYENNES pour 100g NL: GEMIDDELDE VOEDINGSWAARDE per 100g IT: VALORI NUTRIZIONALI MEDI per 100 g ES: VALORES NUTRICIONALES MEDIOS por 100 g SE: GENOMSNITTLIGT NÄRINGSVÄRDE per 100g DK: GENNEMSNITLIGE NÆRINGSVÆRDI pr. 100 g FI: KESKIMÄÄRÄINEN RAVINTOARVO per 100g	
Energy / Energie / Energie / Energia / Energia / Energi / Energi / Energiaa	1578kJ / 332 kcal
Fat / Fett / Matières grasses / Vetten / Grassi / Grasas / Fett / Fett / Rasvaa	6.3 g
of which saturated / davon gesättigte Fettsäuren / dont acides gras saturés / waarvan verzadigde vetzuren / di cui acidi grassi saturi / de los cuales ácidos grasos saturados / varav mättat fett / heraf mættet fedt / josta tydytetyntä	1.5 g
Carbohydrates / Kohlenhydrate / Glucides / Koollhydraten / Carbohidrati / Hidratos de carbono / Kolhydrat / Kulhydrat / Hiilihydraatteja	16 g
of which sugars / davon Zucker / dont sucres / waarvan suikers / di cui zuccheri / de los cuales azúcares / varav sockerarter / heraf sukkerarter / josta sokereita	5.2 g
Fibre / Ballaststoffe / Fibres / Voedingsvezels / Fibre / Fibra / Fiber / Kostfibre / Ravintokuitua	20 g
Protein / Eiweiß / Protéines / Eiwit / Proteine / Proteínas / Protein / Protein / Proteiinia	43 g
Salt / Salz / Sel / Zout / Sale / Sal / 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 <b>soybeans</b>
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	6.2 g		AOAC	Once a year
Energy kJ/kcal	1578 / 332		21 CFR part 101.9	Prior to launch
Fat*	6.3 g		AOAC	Prior to launch
Saturated fatty acids* <sup>o</sup>	1.48 g		AOCS	Prior to launch
Cholesterol*	ND/mg		AOAC	Prior to launch
Carbohydrates*	15.94 g		calculation	Prior to launch
of which sugars*	5.2 g		HPLC/RI	Prior to launch

Total dietary fibre*	20.3 g		AOAC	Prior to launch
Protein*	42.9 g		LECO	Prior to launch
Salt (2.5 x Sodium)	<0.01 g		ICP/MS	Prior to launch
Potassium	2400 mg		ICP-MS	Prior to launch
Calcium	234 mg		ICP-MS	Prior to launch
Iron	11.9 mg		ICP-MS	Prior to launch
Moisture content	8.36 g		AOAC	Every batch
Water activity	0.47		GB5009.238-2016	Once a year
Heavy metals: - Total Arsenic - Mercury - Lead - Cadmium - Nickel	<0.1 mg/kg <0.02 mg/kg <0.2 mg/kg <0.2 mg/kg <15.0 mg/kg		GB 5009.11 GB 5009.17 GB 5009.12 GB 5009.15 GB 5009.138	Once a year
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 & Mung Bean Fettuccine /17cm/0.4-0.6cm  
 Appearance / colour: Green  
 Taste / smell: Typical edamame and mung bean taste, typical edamame and mung bean smell  
 Texture / structure: dried noodles, after cooking 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**

Processing instruction: Bring 2 litres of water to boil. Add fettuccine. Reduce heat and simmer for 5-7 minutes. Rinse, drain and serve.

**5. Batch description**

Batch code and Best before date:

**BBD marking:** DD MM YYYY

**Lot marking:** 20WDS0026-XXXX-EMFT-B

Key: 20 = year 2020  
 WDS = abbreviation of factory name  
 0026 = production series number  
 XXXX = PO number  
 EDMF = abbreviation of product name Edamame & Mung Bean Fettuccine  
 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 & gluten free logos.

**6. Packing information**


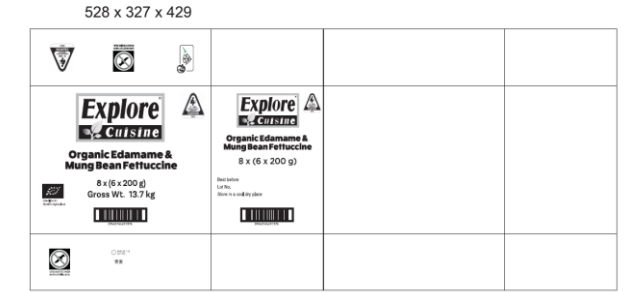
**6.1 Product packing Type of primary package (Picture)**



**Plastic bag:** 180 x 55 x 295 mm  
 PE film 0.08 mm  
**Supplier:**  
 Qingdao Zhoushi Plastic Packaging Co., Ltd.

**Paper box:** 400g/m<sup>2</sup> recycled paper  
**Supplier:**  
 Foshan Shunde Yueshun Printing Co., Ltd.

Dimensions of the package (L x W x H) in mm	120 x 50 x 190 mm
Weight for empty package (g)	42
Net filling weight per unit (g)	200
Declared weight on packaging (g)	200
Gross weight per unit (g)	242

<p><b>Type of secondary package (Picture)</b></p> 	<p><b>Material:</b> 3 layer corrugated paper</p> <p><b>Supplier:</b> Wenxi Xinyi Industry and TradeCo., Ltd.</p>
<p>Outside dimensions of the package (L x W x H) in mm</p>	<p>312 x 130 x 200 mm</p>
<p>Number of units per inner box</p>	<p>6</p>
<p>Weight for empty package (g)</p>	<p>140</p>
<p>Gross weight per unit (g)</p>	<p>1592</p>
<p><b>Type of tertiary package (Picture)</b></p> 	<p><b>Material:</b> BC flute 5 layer corrugated paper</p> <p><b>Supplier:</b> Wenxi Xinyi Industry and TradeCo., Ltd</p>
<p>Outside dimensions of the package (L x W x H) in mm</p>	<p>528 x 327 x 429 mm</p>
<p>Number of units per carton</p>	<p>8</p>
<p>Weight for empty package (g)</p>	<p>980</p>
<p>Gross weight per unit (g)</p>	<p>13716</p>

**7. Loading Information**

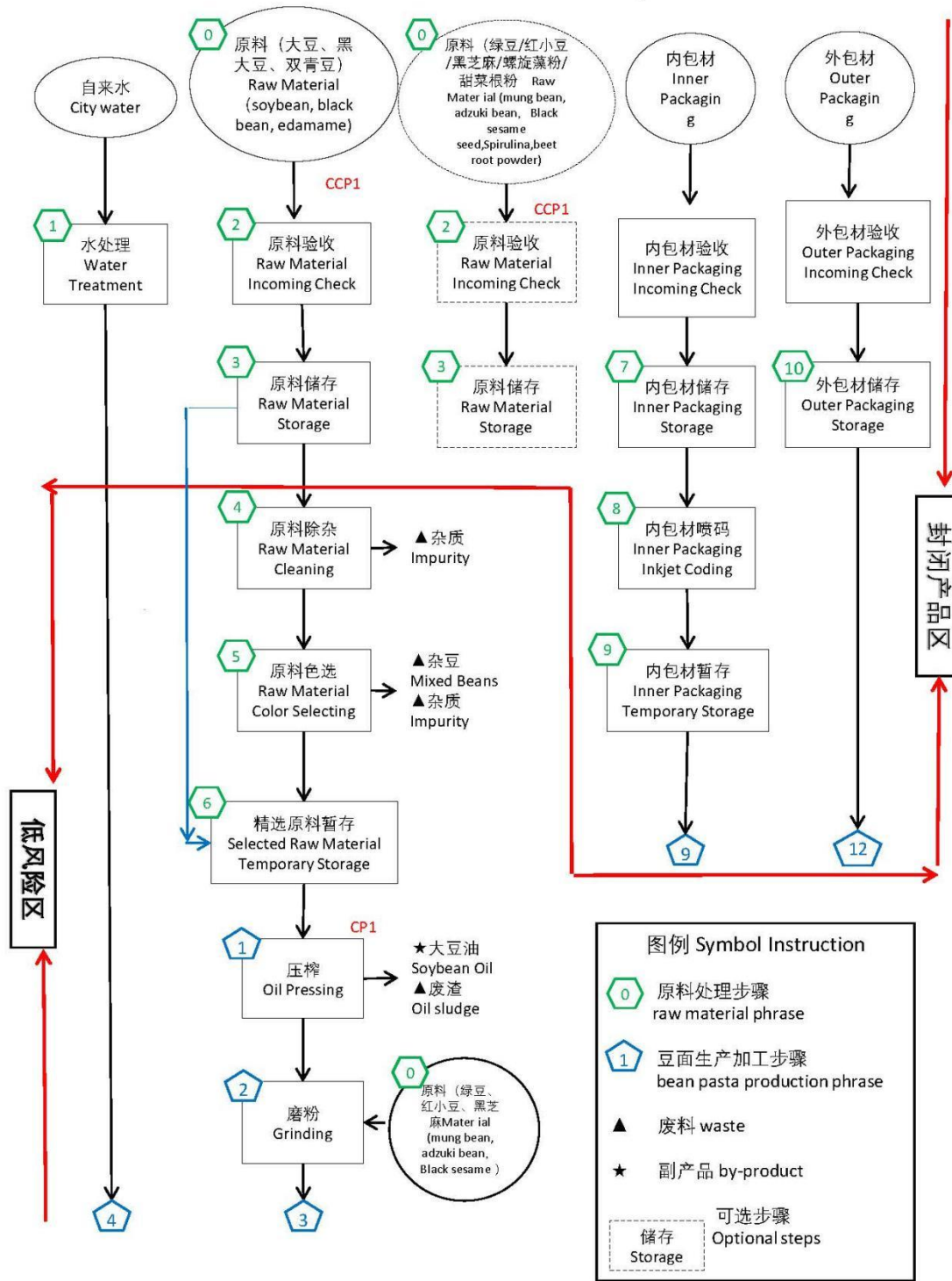
**Pallet & Container Information**

Loading information available upon request.

**Ethical Foods SA**

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干制大豆面条生产流程图  
Production Flowchart of dried bean pastas



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