



PRODUCT SPECIFICATION

1. PRODUCT DESCRIPTION

Product name	Organic Black Soybean Spaghetti
Product description	Spaghetti made from organic black soybeans
Country of origin	CHINA
Product code	429138
Packing size	8 x 6 x 200 g
EAN code for primary unit (consumer unit) EAN	7640164291383
EAN code for secondary unit (trade unit) EAN	07640164291390
EAN code for tertiary unit (master case) EAN	07640164291406

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 black soybean flour	100%	CHINA	Glycine max	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 Black Soybean Spaghetti
 Ingredients: Organic black soybean flour.
DE: Bio Spaghetti aus Schwarzen Sojabohnen
 Zutaten: Schwarzes Sojabohnenmehl. Aus kontrolliert biologischer Landwirtschaft.
FR: Pâtes alimentaires à base de Soja Noirs Bio
 Ingrédients: Farine de soja noirs. Issue de l'agriculture biologique.
NL: Biologische Zwarte Sojabonen Spaghetti
 Ingrediënten: Biologische zwarte sojabonenmeel.
IT: Specialità alimentare biologica a base de Fagioli Neri de Soia.
 Ingredienti: Farina de fagioli neri de soia da agricoltura biologica.
ES: Espaguetis de Soja Negra Orgánicos
 Ingredientes : Harina de soja negra orgánicos.
SE: Ekologisk Svarta Sojabönspagetti
 Ingredienser : Mjöl av ekologiska svarta sojabönsor.
DK: Økologiske Sort Sojabønne Spaghetti
 Ingredienser: Mel af økologiske sorte sojabønner.
FI: Luomu Musta Soijaspagetti
 Ainesosat: Luomu musta soijajauho.

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 / Energie / Energia / Energia / Energi / Energi / Energiaa	1422kJ / 339 kcal
Fat / Fett / Matières grasses / Vetten / Grassi / Grasas / Fett / Fedt / Rasvaa	7.1 g
<i>of which saturates / davon gesättigte Fettsäuren / dont acides gras saturés / waarvan verzadigde vetzuren / di cui acidi grassi saturi / de las cuales ácidos grasos saturados / varav mättat fett / heraf mættet fedt / josta tyydyttyynyttä</i>	1.5 g
Carbohydrates / Kohlenhydrate / Glucides / Koolhydraten / Carboidrati / Hidratos de carbono / Kolhydrat / Kulhydrat / Hiilihydraatteja	18 g
<i>of which sugars / davon Zucker / dont sucres / waarvan suikers / di cui zuccheri / de los cuales azúcares / varav sockerarter / heraf sukkerarter / josta sokereita</i>	6.4 g
Fibre / Ballaststoffe / Fibres / Voedingsvezels / Fibre / Fibra / Fiber / Kostfibre / Ravintokuitua	22 g
Protein / Eiweiß / Protéines / Eiwit / Proteine / Proteínas / Protein / Protein / Proteiinia	40 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			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	5.8 g		AOAC	Once a year
Energy kJ/kcal	1422Kj / 399 kcal		21 CFR part 101.9	Prior to launch
Fat*	7.1 g		AOAC	Prior to launch
Saturated fatty acids* ^o	1.48 g		AOCS	Prior to launch
Cholesterol*	ND/mg		AOAC	Prior to launch
Carbohydrates*	17.97 g		calculation	Prior to launch
of which sugars*	6.4 g		HPLC/RI	Prior to launch
Total dietary fibre*	21.9 g		AOAC	Prior to launch
Protein*	39.9 g		LECO	Prior to launch

Salt (2.5 x Sodium)	0.03 g		ICP/MS	Prior to launch
Potassium	2360 mg		ICP-MS	Prior to launch
Calcium	274 mg		ICP-MS	Prior to launch
Iron	8.85 mg		ICP-MS	Prior to launch
Moisture content	10.8 g		AOAC	Every batch
Water activity	0.48		GB 5009.238-2016	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: Black Bean Spaghetti /17cm/0.15-0.2cm
 Appearance / colour: Black
 Taste / smell: Typical black bean taste, typical black 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 spaghetti. Reduce heat and simmer for 4-6 minutes. Rinse, drain and serve.

5. Batch description

Batch code and Best before date:

BBD marking: DD MM YYYY

Lot marking: 20WDS0026-XXXX-BBSP-B

Key: 20 = year 2020
 WDS = abbreviation of factory name
 0026 = production series number
 XXXX = PO number
 BBSP = abbreviation of product name Black Bean Spaghetti
 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.

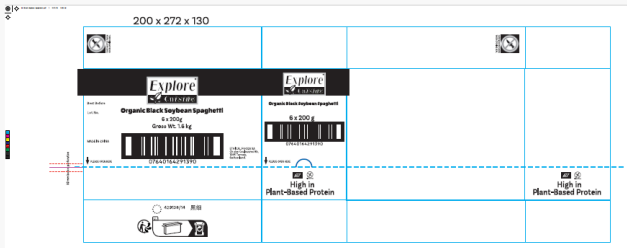
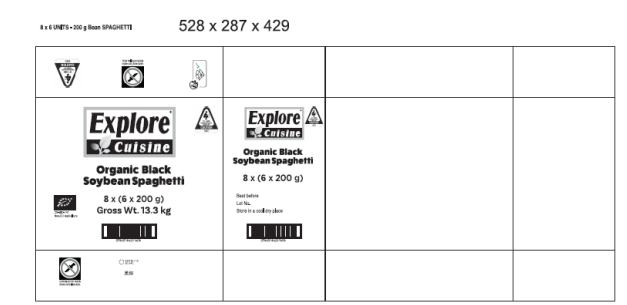
6. Packing information

6.1 Product packing Type of primary package



Plastic bag: 180 x 55 x 295 mm
 PE film 0.08 mm
Supplier:
 Qingdao Zhoushi Plastic Packaging Co., Ltd.
Paper box: 400g/m² recycled paper
Supplier:
 Foshan Shunde Yueshun Printing Co., Ltd.

Dimensions of the package (w x D x H) in mm	120 x 43 x 190
Weight for empty package (g)	39
Net filling weight per unit (g)	200
Declared weight on packaging (g)	200
Gross weight per unit (g)	239

<p>Type of secondary package (Picture)</p> 	<p>Material: 3 layer corrugated paper</p> <p>Supplier: Wenxi Xinyi Industry and Trade Co., Ltd.</p>
<p>Outside dimensions of the package (w x D x H) in mm</p>	<p>272 x 130 x 200</p>
<p>Number of units per inner box</p>	<p>6</p>
<p>Weight for empty package (g)</p>	<p>125</p>
<p>Gross weight per unit (g)</p>	<p>1559</p>
<p>Type of tertiary package (Picture)</p> 	<p>Material: BC flute 5 layer corrugated paper</p> <p>Supplier: Wenxi Xinyi Industry and Trade Co., Ltd.</p>
<p>Outside dimensions of the package (W x D x H) in mm</p>	<p>528 x 287 x 429</p>
<p>Number of units per carton</p>	<p>8</p>
<p>Weight for empty package (g)</p>	<p>870</p>
<p>Gross weight per unit (g)</p>	<p>13342</p>

7. Loading Information

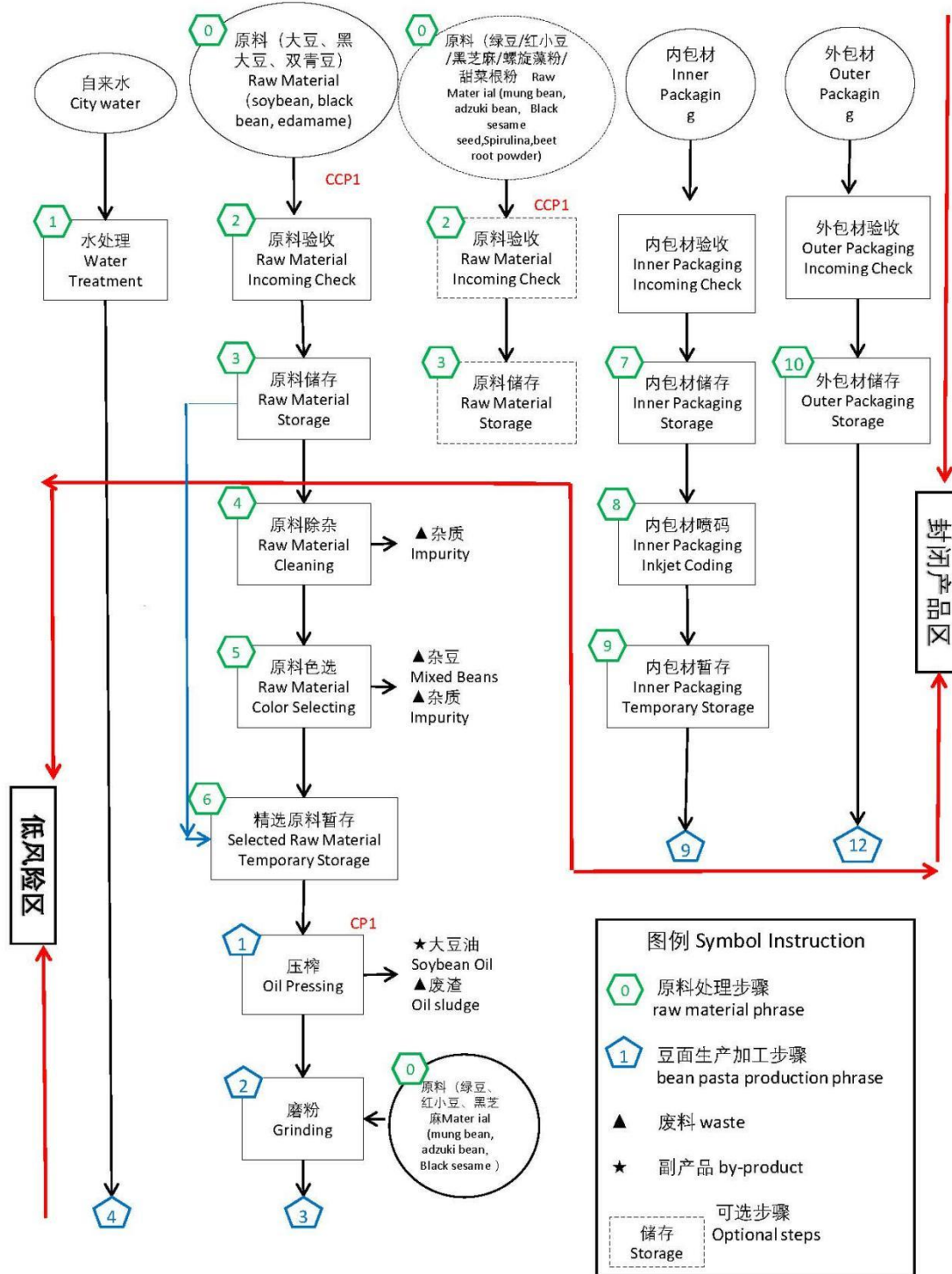
Pallet & Container Information

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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