

PRODUCT SPECIFICATION



PRODUCT NAMEBUCKWHEAT FLAKES

Supplier STROBL

1) GENERAL DESCRIPTION

Product	Flakes obtained by the lamination of buckwheat kernels
Origin	Austria

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1435 kJ – 343 kcal
Carbohydrate	71.50 g
Sugar	0.2 g
Protein	13.25 g
Fat	3.4 g
 Monounsaturated 	0.949 g
 Polyunsaturated 	0.949 g
 Saturated 	0.677 g
Mineral	0.22 g
Sodium	1 mg
Dietary fibre	10.50 g
Water	9.75 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Light brown in colour
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste
Alerts	None

4) MICROBIOLOGICAL PARAMETERS

Total plate count	< 10.000 ufc/g
E. Coli	Absent
Yeasts and Moulds	< 1.000 ufc/g
Salmonella	Absent
Aflatoxin	B1 < 2 ppb
(B1-B2-G1-G2)	Total < 4 ppb

5) BIOLOGICAL PARAMETERS

GMO	Absent
-----	--------



PRODUCT SPECIFICATION



PRODUCT NAMEBUCKWHEAT FLAKES

Supplier STROBL

6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Available
Bio Suisse	
JAS	
Kosher	Available
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross
	contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade	
Net weight	25 kg	
Shelf -life	Best before date within 12 months from the production	

9) SAFETY MEASURES

CAS registy number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention	None
precautionary	
statements	

10) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"



PRODUCT SPECIFICATION



PRODUCT NAMEBUCKWHEAT FLAKES

Supplier STROBL

11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	YES	YES	YES
Shellfish and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	YES	YES	YES
Lupin and derived products	NO	YES	YES	YES
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020