

# **ORGANIC SOYA FLAKES**

Issue Date	March 2023
Issued Number	001
Product Code	
Page	Page 1 of 6

Section 1 – Product Information, Minimum durability, product coding and traceability

	injormation, iviinimui	ii dai abiiity, j	orounct count	g and traceability
Product Description:				
	Organic Soya Flakes			
Country of Origin:	Austria			
Blended or Repacked:	UK			
Place of Provenance	N/A			
(PDO/PGI)				
Derived from GMO	No			
O a series alternation	Appearance/Colour	Unevenly large	flakes. Golden co	Nour
Organoleptic Properties	Flavour/Odour	oneverny large	nakes. Golden ee	noui
	i idiodi, ododi	Characteristic	ally, no off flav	our or odour
	Texture	Soft flakes	,,	
Is this product suitable	Vegetarian Yes			
for these types of diets?	<b>Vegan</b> Yes			
(NB Halal or Kosher	Coeliac	Yes (not declared)		
production must be verified	Halal No			
by an official certification)	Kosher	Kosher No		
Net Quantity	Various (250g-5kg)	Min or Aver	age Weight	Minimum Net Weight
Durability Type		Best E	Before	Best Before End
(delete as appropriate)				
Method of durability	DAY/MONTH/YEAR	ie; BB: 30 <sup>TH</sup>	June 2020 or	BBE: June 2020
Primary Packaging	Food safe polythene I	•	PE/Linear	
Secondary Packaging	Cardboard Box & Pap	er Label		
Shelf-life unopened	6 months	Shelf-life once open		N/A – store as below
Storage Conditions				Ambient – Cool, dry & Dark
(Delete as appropriate)				& away from direct sunlight
	Primary			Secondary
Packing format	Various			Various

# Section 2 – Ingredients for QUID and label declaration

Full ingredient list  Notes:  Required by 'QUID' in food labelling regulations in descending order of proportion by percentage at mixing bowl	Ingredient name	%	Country of origin	E number
stage. Indicate country of origin of ingredient	Organic Soya Flakes	100%	Austria	n/a
Indicate E number if applicable Required allergen information section 3				





## **ORGANIC SOYA FLAKES**

Issue Date	March 2023
Issued Number	001
Product Code	
Page	Page 2 of 6

	_	-		DEC		TIO.
IIN	GK	EDI	IENI	DECI	_AK/	1OITA

Organic Soya Flakes\* (100%)

Allergy Advice! Contains SOYA, see ingredients in bold. May Also Contain: Gluten, Nuts, Peanuts & Sesame \*from organic agriculture





Issue Date	March 2023
Issued Number	001
Product Code	
Page	Page 3 of 6

Section 3 – Allergens, Genetically Modified Ingredients and other claims or declarations

Allergenic ingredients as	Allergen	Contains	From which ingredient(s)	May (also) contain*
prescribed by EU Regulation 1169/2011 (EU	Cereals containing gluten	No		YES
FIC)	Crustaceans	No		n/a
Notes:	Egg	No		n/a
2 (22000)	Fish	No		n/a
Refer to 'BRC Guidance on Allergen Labelling (EU FIC)'	Lupin	No		n/a
for more information on	Milk	No		n/a
these how to apply the regulation to this product.  *'May (also) contain' is the unique phrase reserved for risk assessed potential for allergen cross contamination only	Molluscs	No		n/a
	Nuts	No		YES
	Peanut	No		YES
	Soya	YES		n/a
	Sesame	No		YES
	Celery and Celeriac	No		n/a
	Mustard	No		n/a
	Sulphur dioxide and sulphites	No		n/a

Section 4 – Nutrition information

Nutrition information	Typical values	grams per 100g or ml From Supplier
Note: refer to EU FIC for details on nutrition	Energy kJ/kcal	1753/419
information requirements	Fat (g)	21.0g
	Of which saturates (g)	2.9g
***	Carbohydrates (g)	7.0g
* if applicable to product	Of which sugars (g)	3.0g
** delete as applicable (The nutritional values are subject to the usual fluctuations in natural products	Fibre (g) (Optional)	19.0g
Nutritional values may vary in natural products)	Protein (g)	41.0g
	Salt (g)	0.025g
Required at claimable levels only (expand box if required)	Vitamin (name)	

Repacked in the UK by Forest Whole Foods Ltd, Unit 9 Priory Industrial Park, Airspeed Road, Christchurch, BH23 4HD. Tel: 01590 718383

www.forestwholefoods.co.uk info@forestwholefoods.com





Issue Date	March 2023
Issued Number	001
Product Code	
Page	Page 4 of 6

Other labelling information which may be referred to by the label as a claim (EU FIC)	

Section 5 – Quality or Safety control (finished product quality or legal criteria)

	Parameter	Target value	Tolerance +/-	Frequency checked
Measurable	Weight System	Various	N/A	Each Batch
parameters that are significant	BB Traceability Coding & Labelling	Correct / legible	To spec	Each Batch
quality attributes (e.g. pH, acidity	Size	Not Specified	n/a	At Supplier
etc) or prescribed legal criteria (e.g.	Foreign Bodies	Not Specified	n/a	At Supplier
added water)	Broken & Damaged	Not Specified	n/a	At supplier
	Specific	n/a	n/a	At supplier

Section 6 – Chemical Properties		
	Parameter	
	Moisture	≤ 12.0 %
	Preservative : SO2	n/a
	Aflatoxin B1	n/a
Measurable	Aflatoxin B1, B2, G1, G2	n/a
parameters that are significant Chemically	Ochratoxin A	n/a
(tests have been	Ashes	n/a
carried out at supplier)	PAH: Benzo(a)pyrene	n/a
	Total PAHs (4)	n/a
	pH value	n/a
	Sugar content	n/a °Brix
	Free Fatty Acids	n/a

Repacked in the UK by Forest Whole Foods Ltd, Unit 9 Priory Industrial Park, Airspeed Road, Christchurch, BH23 4HD. Tel: 01590 718383 www.forestwholefoods.co.uk info@forestwholefoods.com





Issue Date	March 2023	
Issued Number	001	
Product Code		
Page	Page 5 of 6	

n/a

Pesticides	According to regulations; Reg (EC) 396/2005; 834/2007; 889/2008 and 660/2009
Heavy Metals	According regulation (EC) 1881/2006 and 629/2008

#### Section 7 – Microbiological standards

Include only those organisms that are tested on finished product. (*tests have been carried out at supplier. Random testing may be carried out at Forest Wholefoods Ltd)	Organism	Target (m)	Unacceptable (m)
	Aerobic Plate Count cfu/g (TVC)*	n/a	n/a
	Enterobacteriaceae cfu/g	n/a	n/a
	E.coli cfu/g*	n/a	n/a
	Coliforms*	n/a	n/a
	Salmonella spp. in 25g*	ABSENT	PRESENT
	Listeria monocytogenes in 25g	n/a	n/a
	Listeria spp. in 25g	n/a	n/a
	Staph. Aureus cfu/g	n/a	n/a
	Bacillus cereus/g	n/a	n/a

## **Section 8 - Supplier declaration**

Yeast & Moulds cfu/g\*

We declare that the details included in this specification are correct and accurately represent the product sold by **Forest Wholefoods Ltd**. We agree not to make any changes to the product as defined in this specification without the explicit consent.

This product is processed and approved under strict conditions that comply with all relevant standards of hygiene, food safety and quality control under current legislation. General Food Regulation 178/2002 General Food law 2004

Records of routine analysis will be made available for inspection, on request, at the production site. Microbiological, aflatoxin, heavy metal and pesticide residue analysis is conducted on a random sample.

# **Declarations of conformity:**

HACCP: The product complies with Regulation 853/2004/EC



n/a



Issue Date	March 2023
Issued Number	001
Product Code	
Page	Page 6 of 6

GMO: The product is GMO free and is not manufactured from GMO raw materials. Therefore, it is not subject to labelling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

ORGANIC: EU Organic regulations: EC 834/2007 & EC 889/2008

IRRADIATION: The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

CONTAMINANTS: Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments. PACKAGING: The packaging materials are in compliance with relevant legislation with particular reference to Regulation 1935/2004/EC for food contact materials.

Specification Version	Date	Summary of Changes	Authorised by
1	March 2023	New	КВ

