

Specification Meatless	
Product name	Dehydrated Rice Flake Coarse
Article number	3000
Status of specification	Final

Product information					
Product description	Plant based dehydrated flake				
	Product must be hydrated before use				
Ingredients	Rice flour, gelling agent E401				
Country of origin	<table border="1"> <tr> <td>Rice</td><td>Mainly: Argentina, Brasil, Bulgaria, Cambodia, Dominican Republic, Egypt, France, Greece, Guyana, India, Italy, Laos, Morocco, Pakistan, Paraguay, Portugal, Romania, Russia, Spain, Suriname, Sri Lanka, Thailand, Turkey, Uruguay, Vietnam, USA.</td></tr> <tr> <td>Gelling agent E401</td><td>China (Shandong province), France</td></tr> </table>	Rice	Mainly: Argentina, Brasil, Bulgaria, Cambodia, Dominican Republic, Egypt, France, Greece, Guyana, India, Italy, Laos, Morocco, Pakistan, Paraguay, Portugal, Romania, Russia, Spain, Suriname, Sri Lanka, Thailand, Turkey, Uruguay, Vietnam, USA.	Gelling agent E401	China (Shandong province), France
Rice	Mainly: Argentina, Brasil, Bulgaria, Cambodia, Dominican Republic, Egypt, France, Greece, Guyana, India, Italy, Laos, Morocco, Pakistan, Paraguay, Portugal, Romania, Russia, Spain, Suriname, Sri Lanka, Thailand, Turkey, Uruguay, Vietnam, USA.				
Gelling agent E401	China (Shandong province), France				
Proposed labeling (EU) (other countries)	Rice flour Information available upon request				
Intended use	The plantbased flake is an ingredient for all kind of food products (processed meat products, vegetarian/vegan plant-based products, processed fish products etc.) to improve bite and texture. It is recommended to heat treat the food product before final use.				

Allergens	
Allergens declaration	Dehydrated Rice Flake Fine is not produced from ingredients or using processing aids that would require allergen labelling as laid down in Regulation (EU) No 1169/2011.

Physical parameters	
Form*	Irregularly formed flake
Size*	Coarse, i.e. 2-20 mm (size can differ 10% from size mentioned)
Texture*	Dried, after hydrating a resistant bite

Organoleptic parameters	
Taste*	Natural taste
Colour*	Natural colour, off white

Chemical parameters	
Average Aw	<0,60
Average pH	6,8
Average Moisture	<12 %

Microbiological parameters				
Parameter	Target	Unit	Rejection	Unit
Total Plate count	<10.000	cfu/g	>100.000	cfu/g
Enterobacteriaceae	<100	cfu/g	>1.000	cfu/g
E.coli	<10	cfu/g	>50	cfu/g
Mould	<500	cfu/g	>1.000	cfu/g
Yeast	<500	cfu/g	>1.000	cfu/g
Salmonella	Not detected	In 25 grams	Detected	In 25 grams
Listeria monocytogenes	Not detected	In 25 grams	>100	cfu/g
Staphylococcus Aureus	<300	cfu/g	>3.000	cfu/g
Certificate of Analysis	Certificate of Analysis is possible upon request at an additional cost.			

### Information relevant for Nutrition Declaration

Nutritional information provided in the table shall enable food manufacturers to calculate the contribution of Dehydrated Rice Flake Coarse in their food products in compliance with applicable EU food legislation. More detailed information is available upon request.

Nutrient	Typical value
Energy	1519 kJ/100g 361 kcal/100g
Fat	1,4 g/100g
of which saturated fatty acid	0,3 g/100g
Carbohydrates	74,1 g/100g
of which sugars	<0,5 g/100g
Fibre	8,8 g/100g
Protein	8,0 g/100g
Salt	0,2 g/100g
Sodium	960 mg/kg

### Statements

Certification Food Safety	All products and processes are certified to a GFSI-recognised standard.
Statement HACCP	HACCP is part of the GFSI-recognised standard and is implemented at Meatless.
Statement US FSMA	FSMA is part of the quality management system.
Statement GMO	All final products and raw materials made by or stored by Meatless BV are not subjected to GMO labelling (according to Regulations (EC) No 1829/2003 and 1830/2003).
Statement non-irradiation	All products made by Meatless BV are not irradiated or treated with ionizing radiation falling under provisions defined in Directives 1999/2/EC and 1999/3/EC.
Statement Vegetarian	All products made by Meatless BV are suitable for vegetarians.
Statement Vegan	All products made by Meatless BV are suitable for vegans.
Statement Kosher	All products made by Meatless BV are suitable for Kosher.
Statement Halal	All products made by Meatless BV are certified for Halal.

### Primary packaging

Content	8 kg
Type of packaging	Food approved bag
Dimensions bag	L x W +/- 53 x 75 cm
Weight of the bag	+/- 83 gram
Material bags	Polyethylene
Thickness bags	80 mu

### Packing

Type of pallet	Single use
Material	Plastic (HD-PE)
Bags per layer	5 bags
Total layers	11 layers
Total bags	55 bags
Total weight product	440 kg
Size of pallet	LxWxH 120x100x15 cm
Weight of the pallet	+/- 13 kg
Wrapped	Wrapped with foil

### Labelling/ traceability

Each lot is provided with a unique batch number	MEA DDD-YY, day code and year code
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### Shelf life and storage conditions

Storage and transport conditions (dehydrated)	In clean closed storage at 2-30°C in closed polybag. Transport 2-30 °C
Shelf life (dehydrated)	24 months from production date under described storage conditions.

### Disclaimer

To the best of our knowledge, the information in this sheet is reliable. Meatless B.V. warrants all parameters; those marked with an asterisk (\*) cannot be subject of complaints.

### Contact

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# Micro-Analyse Zeeland

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KvK nr: 60584904

BTW: NL853971985B01

IBAN: NL60INGB0674323734

BIC: INGBNL2A

## Certificate of analysis

20-03-2023

Date sampling

13-03-2023

Date received

14-03-2023

Date start analysis

15-03-2023

Reference Micro-Analyse Zeeland

MAZ-L 23039304.1.1

Reference client

Meatless - 2023 - CoA DRF 3000 MEA 271-22-L2

Client Meatless B.V.

Gebr. Spykerstraat 1

4462 GJ GOES

Nederland

No.	Sample description	MAZ sample ID.
1	Description: Meatless DRF coarse Additional information: 13-3-2023 CoA Klantnaam: meatless Productsoort: DRF Lotcode / Batchcode: MEA 271-22-L2 Productielijn: Lijn 2 (dehydrated)	MAZ-L23039304

MTH	Analysis	Unit	Result	Reference value	Source
	Sampled by		Client		
M1	Total viable count 30°C	Q cfu/g	190		
M2	Enterobacteriaceae	Q cfu/g	<10		
M3	Coliforms	Q cfu/g	<10		
M4	Escherichia coli	Q cfu/g	<10		
M5	Yeasts	Q cfu/g	10*		
M6	Moulds	Q cfu/g	20*		
M7	Listeria monocytogenes	Q 25 grams	Not detected		

Ms. A. van Hecke  
Quality manager





Date sampling 13-03-2023  
Date received 14-03-2023  
Date start analysis 15-03-2023  
Reference MAZ-L 23039304.1.1

#### Method referrals from performed analysis

MTH	Analysis	Method	Conformity	Reference method
M1	Total viable count 30°C	Q	Colony count In accordance with	ISO 4833-1
M2	Enterobacteriaceae	Q	Colony count Equivalent to	ISO 21528-2
M3	Coliforms	Q	Colony count Equivalent to	ISO 4832
M4	Escherichia coli	Q	Colony count In accordance with	ISO 16649-2
M5	Yeasts	Q	Colony count Equivalent to	ISO 7954:1987
M6	Moulds	Q	Colony count Equivalent to	ISO 7954:1987
M7	Listeria monocytogenes	Q	Real-Time PCR Equivalent to	ISO 11290-1 (AFNOR BRD 07/10-04/05)

#### Remarks, opinions and interpretations :

#### Additional information:

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Ms. A. van Hecke  
Quality manager

