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Product Sheet

SPEC 3000 Dehydrated Rice Flake Coarse (DRF)

Version: 02 Valid from: 28-2-2022

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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	Rice	Mainly: Argentina, Brasil, Bulgaria, Cambodia, Dominican Republique, Egypt, France, Greece, Guyana, India, Italy, Laos, Morocco, Pakistan, Paraquay, 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 <i>Information available upon request</i>	
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.
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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.

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KvK nr: 60584904

BTW: NL853971985B01

IBAN: NL60INGB0674323734

BIC: INGBNL2A

Certificate of analysis

20-03-2023

Date sampling	13-03-2023	Client	Meatless B.V.
Date received	14-03-2023		
Date start analysis	15-03-2023		Gebr. Spykerstraat 1
Reference Micro-Analyse Zeeland	MAZ-L 23039304.1.1		4462 GJ GOES
Reference client	Meatless - 2023 - CoA DRF 3000 MEA 271-22-L2		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	Yeast	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


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