

PRODUCT INFORMATION

Article name	KVL MIX 100%
Article number / EAN	12171 / 8712789132002
Description/ application	Mix for the preparation of bread with a low content of carbohydrate
Usage / dosing	100% KLV MIX Aprox. 71% water Aprox. 3% yeast Heat-treatment obligatory before human consumption
Physical appearance	Dry matter 90% brown powder
Shelf life	12 months
Storage conditions	Keep cool and dry
Packaging	Multisided paper bag
Net weight	20 KG
Pallet	HDPE 1200 x 800 x 160 mm
Items per pallet	32
Date recipe	19-04-2023

INGREDIENT DECLARATION

Ingredients	%	Country of origin
whole wheat flour	25	DE, DK, FR, NL, SE
linseed	20	CA, DE, GB, IN, KZ, MD, PL, SE, UA
sunflowerseed	15	BG
wheat gluten	10	NL
wheat flour	8	DE, FR, NL
wheat bran	7	DE, DK, FR, GB, NL, SE
lupin granulate	4	NL
wheat fibre	3	DE, ES, FR, HU
oat flakes	2	CZ, DE, DK, FI, LT, PL, SE
vegetable oil (rapeseed)	2	AT, AU, BE, BG, CZ, DE, DK, EE, FI, FR, GB, GR, HR, HU, IE, LT, LU, LV, NL, PL, RO, RS, SE, SI
salt	1.17	NL
barley malt flour	<1	DE
dextrose	<1	BE
enzyme* (wheat)	<1	DE, DK, FI, FR, NL, SE
flour treatment agent (E920)	<1	JP
* processing aid		
The percentages mentioned above are round off. Everything above 10% is reproduced as a multiple of 5. Our products comply with the EU directives. The countries of origin of our raw materials can fluctuate.		

NUTRITIONAL DATA

Nutrients		Value(s)	
Energy	kJ	1736.0	kJ/100g
	Kcal	416.4	Kcal/100g
Fat	Total	20.1	g/100g
	saturated	2.2	g/100g
	mono unsaturated	5.5	g/100g
	poly unsaturated	12.0	g/100g
	vegetable	20.1	g/100g
	animal	0.0	g/100g
	trans fatty acids	0.0	g/100g
Carbohydrate	Total	26.7	g/100g
	sugars	1.4	g/100g
	monosaccharides	1.4	g/100g
	disaccharides	0.4	g/100g
	polyols	0.0	g/100g
	polysaccharides	24.7	g/100g
Protein	Total	23.5	g/100g
	vegetable	23.5	g/100g
	animal	0.0	g/100g
Fiber	Total	17.1	g/100g
Salt	Total	1.20	g/100g
	added salt	1.17	g/100g
Water		10.1	g/100g
Alcohol (ethanol)		0.0	g/100g
Acids and salts		2.4	g/100g
Total content		100	g/100g

Data are calculated in accordance with the Food Law.

Due to the use of natural raw materials, fluctuations may occur.

Above information comes from the the fixed product recipe and the specifications of the individual ingredients as agreed on by the suppliers.

The product and label information may change, when the recipe of the product changes.

ALLERGENS

Allergens according to EU regulations	In recipe	Contamination from raw material and/or productionline	In factory
Gluten	Present	-	Present
Wheat (such as spelt and khorasan wheat)	Present	-	Present
Rye	Absent	May contain traces	Present
Barley	Present	-	Present
Oat	Present	-	Present
Crustaceans	Absent	Absent	Absent
Egg	Absent	May contain traces	Present
Fish	Absent	Absent	Absent
Peanuts	Absent	Absent	Absent
Soy	Absent	May contain traces	Present
Milk (including lactose)	Absent	May contain traces	Present
Nuts (almonds, walnuts, cashews, etc.)	Absent	Absent	Absent
Celery	Absent	Absent	Absent
Mustard	Absent	Absent	Absent
Sesame seed	Absent	May contain traces	Present
Sulfite (> 10 mg/kg)	Absent	Absent	Absent
Lupine	Present	-	Present
Molluscs	Absent	Absent	Absent

MICROBIOLOGICAL ANALYSIS

Microorganism	Typical value	Rejection limit (cfu/g)
Total viable count	100.000	5.000.000
Yeasts & moulds	3.000	30.000
Bacillus Cereus	300	3.000
Staphylococcus aureus	1.000	100.000

QUALITY AND FOOD SAFETY

QA system	Sonneveld Group is BRCGS certified.
Raw material hazards	Sonneveld Group is Riskplaza audit + certified.
Contaminants	Conform Regulation (EC) 2023/915 and (EC) 396/2005.
GMO status	No labelling required according to (EC) 1829/2003 and (EC) 1830/2004.
Packaging	Conform Regulation (EC) 1935/2004, (EC) 1895/2005, (EC) 2023/2006, (EC) 10/2011, (EC) 2020/1245 and (EC) 94/62.
Non ionization statement	Raw materials and final product are not exposed to gamma-ray.
Foreign parts	In accordance with Article 14 of Regulation (EC) 178/2002.

SUITABILITY DATA

Vegetarian	Yes
Vegan	Yes
Organic *	No
Halal *	Certified
Kosher *	No
RSPO *	
RSPO number	
*This concerns certified products. See website for current certificates.	