

# PRODUCT DATASHEET - SPECIFICATION - AVENO NV

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## General product information

Plus1

Article number & name	VP1037 Bruyere améliorant pour du pain Luxe 1,5KG
Ingredients	Refined oils (palm, rapeseed), sugar, dextrose, whey powder, skimmed milk powder, emulsifier (E471, E472e), enzymes, antioxidant (E300), aroma
Origin	EU, Indonesia, Malaysia
Intrastat / Customs code	15179099
Shelflife	52 weeks
Storage conditions (incl. transport)	store cool, dry and dark. Avoid variations in temperature

## Applications & characteristics

Dosage:	sandwiches: 15 to 20%, soft raisen bread: 10-15%, pies: 5-10% of the quantity of flour
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## Physical and chemical characteristics EX Works

Free Fatty Acids	Max.	0,50	%
Moisture and Volatiles	Max.	0,10	%
Peroxide value (at filling)	Max.	3,00	meq/kg

### Glycidyl esters

max. 1000µg/kg (commission regulation (EU) 2023/915)

### Polycyclic Aromatic Hydrocarbons (PAH)

Benzo(a)pyrene (BaP) max 2µg/kg

Sum of PAK's max 10,0 µg/kg

In accordance with Commission Regulation EU 2023/915

### Pesticides Residues

In accordance with REGULATION (EC) NO 396/2005 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC

### Dioxins

Maximum level (PCDD+PCDF) OMS-PCDD/F-TEQ = 0.75 pg/g in accordance with regulation CE 2023/915

Maximum level (PCB's (WHO-PCDD/F-PCB-TEQ) = 1,25 pg/g in accordance with regulation CE 2023/915

### Heavy metals

Cd <0,10mg/kg ; Pb <0,10mg/kg

In accordance with Commission Regulation EU 2023/915

## Nutritional information

### Nutrition Declaration - Average Value per 100g

<b>Energy</b>	<b>2956</b>	<b>kJ</b>
	<b>701</b>	<b>kcal</b>
<b>Fat</b>	<b>63,00</b>	<b>g</b>
<i>of which saturates</i>	<i>25,00</i>	<i>g</i>
<b>Carbohydrate</b>	<b>32</b>	<b>g</b>
<i>of which sugars</i>	<i>27</i>	<i>g</i>
<b>Protein</b>	<b>2</b>	<b>g</b>
<b>Salt</b>	<b>0,8</b>	<b>g</b>

## Declarations

Potential GMO source involved:	No
Identity preserved:	Not applicable
GMO labeling required (EU 1830/2003):	No
GMO status evidence:	By Suppliers Declaration
In accordance with regulation EU nr. 1829/2003 and 1830/2003	

RSPO: no

## Packaging

### Regulation conformity

- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
- COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food
- Royal Decree of 11 MAY 1992 on materials and articles intended to come into contact with foodstuffs
- Royal Decree of 12 June 2017 amending the Royal Decree of 11 May 1992 on materials and articles intended to come into contact with foodstuffs
- COMMISSION REGULATION (EU) 2023/1442 of 11 July 2023 amending Annex I to Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, as regards changes to substance authorisations and addition of new substances

## Allergen information (LEDA LIST)

Ingredient	In raw material	On production line	In factory
<b>Cereals containing gluten</b>	-	-	n
Wheat	-	y	-
Rye	-	-	n
Barley	-	y	-
Oats	-	-	n
Spelt	-	-	n
Khorasan wheat	-	-	n
<b>Crustaceans</b>	-	-	n
<b>Eggs</b>	-	-	n
<b>Fish</b>	-	-	n
<b>Peanuts (refined groundnut oil)</b>	-	-	y
<b>Soy</b>	-	-	n
<b>Milk (incl. lactose)</b>	y	-	-
<b>(Tree) Nuts</b>	-	-	n
Almond	-	-	n
Hazelnut	-	-	n
Walnut	-	-	n
Cashews	-	-	n
Pecan nut	-	-	n
Brazil nut	-	-	n
Pistachio nut	-	-	n
Macadamia nut	-	-	n
<b>Celery</b>	-	-	n
<b>Mustard</b>	-	-	n
<b>Sesame seeds</b>	-	-	n
<b>Sulphur dioxide and sulphites (E220 - E228)</b>	-	-	n
<b>Lupin</b>	-	-	n
<b>Molluscs</b>	-	-	n