RYE FLAKES 25 kg

INGREDIENTS	rye flakes 100%
COUNTRY OF ORIGIN	EU and non-EU
INTENDED USE	Food product. Not suitable for people allergic to gluten.

1. Sensory properties

APPEARANCE	Rolled rye kernels
COLOUR	Brown
TASTE	Typical of the product. Bitter or other atypical flavours are unacceptable.
ODOUR	Typical of the product. Musty, mouldy or other atypical odours are unacceptable.
CONSISTENCY	Free-flowing

2. Physicochemical and microbiological properties

HEAVY METALS		
Type	**Maximum levels**	**Legal basis**
Lead	0,20 mg/kg	Commission Regulation (EU) 2023/915
Cadmium	0,05 mg/kg	
Pesticides		In accordance with Commission Regulation (EC) No 396/2005, as amended
Microbiology	Salmonella – absent in 25 g	

MYCOTOXINS		
Name	**Maximum level**	**Legal basis**
Aflatoxin B_1	2,0 µg/kg	Commission Regulation (EU) 2023/915
Sum of aflatoxins B_1, B_2, G_1 and G_2	4,0 µg/kg	
Ochratoxin A	2,0 µg/kg	
Zearalenone	50 µg/kg	
Deoxynivalenol	400 µg/kg	

3. Quality parameters

Moisture	Max 14,5%
Bulk density	450-490 g/l
Fine rye meal passing through a silk sieve with 150 µm square openings	Max 1,0%
Unrolled rye kernels and grains of other crops	Max 0,5%
Rolled grains of other cereal crops	Max 1,5%
Organic impurities (decayed, scorched or charred grains and weed seeds) – of which harmful to health (vetch, cleavers)	Max 0,3% 0,05%
Inorganic contaminants (particles of glass, metal or other materials)	Not permitted
Grain and flour pests, other pests and their residues	

4. Nutritional values

Nutritional value	Per 100 g	% RI* per 100 g
Energy	1363 kJ / 321 kcal	16 %
Fat – of which saturates	1,5 g 0,4 g	2 % 2 %
Carbohydrate – of which sugars	68 g 1,9 g	26 % 2 %
Protein	8,9 g	18 %
Salt	0,05 g	1 %

*RI – reference intake for an average adult (8400 kJ / 2000 kcal)

5. Declaration on genetically modified organisms (GMOs)

This product is not genetically modified and is not derived from genetically modified organisms (GMOs) within the meaning of the Polish Act of 22 June 2001 on genetically modified organisms (Journal of Laws of 2001, No. 76, as amended) and EU legislation, namely Regulation (EC) No 1829/2003 of the European Parliament and of the Council of 22 September 2003 on genetically modified food and feed, as amended.

6. Food irradiation

Food irradiation is not used during production, packing or storage.

7. Allergen information

No.	ALLERGEN	ALLERGEN PRESENT IN PRODUCT		POSSIBLE CROSS-CONTACT		ALLERGEN PRESENT AT FACILITY	
		YES	NO	YES	NO	YES	NO
1	Cereals containing gluten (wheat, rye, barley, common oats, hulled wheat/spelt, kamut or hybrid strains) and products derived from them	X		X		X	
2	Crustaceans and products thereof		X		X		X
3	Eggs and products thereof		X		X		X
4	Fish and products thereof		X		X		X
5	Peanuts and products thereof		X		X		X
6	Soybeans and products thereof		X		X		X
7	Milk and products thereof (lactose)		X		X		X
8	Nuts (almonds, walnuts, hazelnuts, cashews, pecans, Brazil nuts, pistachios and macadamia nuts)		X		X		X
9	Celery and products thereof		X		X		X
10	Mustard and products thereof		X		X		X
11	Sesame seeds and products thereof		X		X		X
12	Sulphur dioxide and sulphites at concentrations above 10 mg/kg or expressed as SO_2		X		X		X
13	Lupin and products thereof		X		X	X	X
14	Molluscs and products thereof		X		X		X

8. Preparation instructions

Bring milk and a pinch of salt to the boil in a saucepan. Add a serving of rye flakes. The flakes are ready after about 5 min.

9. Storage conditions

Temperature	Max 28°C
Moisture	Max 80%
Shelf life	300 days (10 months) from the date of production

10. Packaging

– 25 kg sack

EAN code			5904539001314					
Unit packaging type			Outer packaging type					
Paper sack			Pallet					
Units per sales pack			1					
Sales packs per layer			3					
Layers per pallet			10					
Dimensions								
Unit packaging			Sales pack			Pallet		
width [cm]	height [cm]	depth [cm]	width [cm]	height [cm]	depth [cm]	width [cm]	height [cm]	depth [cm]
33,0	86,0	14,5	-	-	-	80,0	146,5	120,0

11. Distribution

Pallet wrapping	Stretch film
Vehicle type	Vehicles suitable for transporting foodstuffs
Distribution conditions	The vehicle must be clean and free from foreign odours and pests.

We confirm that the product packaging described above complies with the current Act on materials and articles intended to come into contact with food.

12. Product fee

Individual packaging components	Material	Weight of each packaging component in kg per unit of product
Sack	Paper	0.230
Layer pad	Paper	0,005
Stretch film	Film	0,0158

13. Notes

We confirm that all the above data are accurate. If the product changes in any way (composition, production process, nutritional value, etc.), we will notify our customers immediately.



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Approval in the Polish original:

Production Director



