



friedrich ingredients®
FLAVOUR & FUNCTION FOR YOUR SUCCESS™

Product Specification

Item No (Article No.)	10.059
Product Name	Salami Rapido
Product Description	Seasoning and fermenting agent.
Packaging	Sachets @ 1 kg
Usage Rate in Food	12 g/kg total recipe weight.
Ingredients (in descended order)	Spices (pepper, garlic), spice extracts (cardamom, paprika), acidity regulator - GDL [E 575], sugars (dextrose, lactose), acidifier - ascorbic acid [E 300] - tartaric acid [E 334] - citric acid [E 330].
Shelf Life	Product functionality is guaranteed for 24 months from date of manufacture. The "Best Before Date" is printed on each individual product label. Guarantee applies to unopened packages, stored under dry (no free moisture) and cool (< 30° C) conditions.
Sensorial Data	Taste: Pepper, garlic, cardamom Texture: Powder Colour: light yellow
Chemical –Physical Data	Salt: 14%
Bacteriological	On request.

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Nutritional Value (per 100 g basis)	Calorific value:	587 kJ, 138 kcal
	Protein:	0.3 g
	Carbohydrates:	30 g
	- <i>thereof sugar:</i>	29.6 g
	Fat:	1.0 g
	- <i>thereof saturated fatty acid:</i>	0.3 g
	Dietary fibre:	0.0 g
	Sodium:	5.2 g
	Salt equivalent:	13.55 g

GMO We confirm that the above mentioned product, does not need to be labelled as Genetically modified according to European community regulations 1829/2003 and 1830/2003.

Plant protection agent and remains Our products correspond to the legal demands of the European Union and Germany concerning the remains and residues (e.g. according pesticides, insecticides, heavy metals and nitrite, e. g. Regulation (EC) 396/2005 and Regulation (EC) 1881/2006).

Konstanz / Germany, 26 January 2022

Zvonko Cerkezovic
Managing Director

Information for allergen components according to EU classification

Article number: 10.059 Salami Rapido
Supplier: friedrich ingredients gmbh

Usage of ingredients with allergenic potential according to EU-classification

1	Gluten-containing cereal and products	No	
2	Shellfishes and products	No	
3	Eggs and products	No	
4	Fish and products	No	
5	Peanuts and products	No	
6	Soya und products	No	
7	Milk and products, incl. Lactose	Yes	lactose
8	Legumes and products	No	
9	Celery and products	No	
10	Mustard and products	No	
11	Sesame seed and products	No	
12	Sulfur dioxide and sulphites at a concentration of more than 10 mg/kg as SO2 quoted	No	
13	Lupine and products	No	
14	Mollusca and products	No	

Usage of ingredients according to ALBA-list

1	Cow milk protein	Yes	lactose
2	Lactose	Yes	lactose
3	Hen's egg	No	
4	Soya protein	No	
5	Soya oil	No	
6	Gluten	No	
7	Wheat	No	
8	Rye	No	
9	Beef	No	
10	Pork	No	
11	Chicken	No	
12	Fish	No	
13	Shellfish and crustaceans	No	
14	Maize	No	
15	Cocoa	No	
16	Yeast	No	
17	Vegetables/Legumes	No	
18	Nuts	No	
19	Nut oil	No	
20	Peanuts	No	
21	Peanut oil	No	
22	Sesame	No	
23	Sesame oil	No	
24	Glutamate	No	
25	Sulphite [E 200 to E 228]	No	
26	Benzoic acid und PHB [E 210 to E 219]	No	
27	AZO- Colourings	No	
28	Tartrazin [E 102]	No	
29	Cinnamon	No	
30	Vanilla	No	
31	Coriander	No	
32	Celery	No	
33	Umbellifereae	Yes	caraway oil, lovage root oil

General juridical conformance

Herewith we confirm that all products are conform correspond to the applicable European and German food-legislation

Plant protection agent and remains

Our products correspond to the legal demands of the European Union and Germany concerning the remains and residues (e.g. according pesticides, insecticides, heavy metals and nitrite, e. g. Regulation (EC) 396/2005 and Regulation (EC) 1881/2006).

Genetically modified organisms (GMO)

We confirm that the above mentioned product, does not need to be labelled as Genetically modified according to European community regulations 1829/2003 and 1830/2003.

Packaging and utility items

The packaging used by us as well as the arrangements on which the delivered products are produced corresponds to the demands of the German and European of right and is suitable therefore for the contact with food (e.g. Regulation (EU) 1907/2006 (REACH), Regulation (EC) 1935/2004 and (EC) 10/2011).

HACCP-Concept

In the course of the EU Directives (EC) 178/2002 and (EC) 852/2004 we and also the companies which deliver food to us, have to carry out a risk assessment of the products, arrangements and production areas. The HACCP plan is supervised constantly and verified at regular intervals.