



**friedrich ingredients®**  
FLAVOUR & FUNCTION FOR YOUR SUCCESS™

## Product Specification

<b>Item No (Article No.)</b>	55.049
<b>Product Name</b>	Mortadella Arabic
<b>Product Description</b>	Premium seasoning for Mortadella.
<b>Packaging</b>	Sachets @ 1 kg
<b>Usage Rate in Food</b>	Only 5-7 g/kg total recipe weight. Increase usage rate to 8-10 g/kg when adding soya, starch and other filling agents.
<b>Ingredients</b> (in descended order)	Salt, dextrose, spices (coriander, ginger), spice extracts (chili oleoresin, pepper oil), separating agent - silica [E 551].
<b>Shelf Life</b>	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 and cool (< 30° C) conditions.
<b>Sensorial Data</b>	<b>Taste:</b> aromatic, hot, chili, coriander, cumin, garlic <b>Texture:</b> fine powder <b>Colour:</b> beige
<b>Bacteriological</b>	<b>Total plate count:</b> max. 10,000,000 cfu/g <b>Mould:</b> max. 100,000 cfu/g <b>Yeast:</b> max. 10,000 cfu/g <b>Coliforms:</b> max. 100,000 cfu/g <b>Salmonella species:</b> negative in 25 g <b>E. Coli:</b> max. 1,000 cfu/g <b>Staphylococcus aureus:</b> max. 100 cfu/g <b>Bacillus cereus:</b> max. 1,000 cfu/g <b>Sulphite-reducing clostridia:</b> max. 1,000 cfu/g

**Registered Address**  
friedrich gewürze gmbh  
Reichenaustr. 19a  
D-78467 Konstanz

**Registered in Freiburg**  
No. 381548  
**VAT-ID**  
DE812371827

**Directors**  
Reinhard Friedrich  
Zvonko Cerkezovic

**Telephone**  
+49 7531 89276 0  
**Telefax**  
+49 7531 89276 10

**Email**  
info@ingredients.de  
**Internet**  
www.ingredients.de

<b>Nutritional Value</b> <b>(per 100 g basis)</b>	<b>Calorific value:</b>	618 kJ, 147 kcal
	<b>Protein:</b>	1.9 g
	<b>Carbohydrates:</b>	27.7 g
	- <i>thereof sugar:</i>	26.2 g
	<b>Fat:</b>	2.4 g
	- <i>thereof saturated fatty acid:</i>	0.2 g
	<b>Dietary fibre:</b>	3.3 g
	<b>Sodium:</b>	23.42 g
	<b>Salt equivalents:</b>	58.55 g

Konstanz / Germany, 11 August 2020

Zvonko Cerkezovic  
Managing Director

## Information for allergen components according to EU classification

**Article number:** 55.049 Mortadella Arabic  
**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	No	
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	No	
2	Lactose	No	
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	Yes	Cinnamon
30	Vanilla	No	
31	Coriander	Yes	Coriander
32	Celery	No	
33	Umbellifereae	Yes	Coriander, parsnip, lovage root

### **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.