

Product Specification

Product Title: GLUTEN FREE MEDIUM RUSK

Product Code: OC31073

INGREDIENTS LIST : 100% peas (pisum sativum).

PRODUCT DESCRIPTION:

Yellow-coloured thin pea flakes obtained by extrusion and sliced.
Natural vegetable ingredient.
Fonctional pea flakes produced with selected varieties of yellow peas.

MAIN PROPERTIES:

Good rehydrating properties.
It is used to improve texture of meat-based preparations.



APPLICATIONS:

Bread crumb free of gluten for meat-based products: salami, sausage, tacos, meat balls, meat loaf...

CHARACTERISTICS :

PHYSICAL CHARACTERISTICS	
Color	Yellow
Odor	Neutral

GRANULOMETRY	
Parameter	Expected value
> 5 mm	0-5 %
3,15 to 5 mm	10-30%
1 to 3,15 mm	65-85%
< 1 mm	0-10%

MICROBIOLOGICAL ANALYSIS	
Total viable count	< 50 000/g
Yeast + Moulds	< 300/g
Salmonella	absence/25g

NUTRITIONAL DATA	
Parameter	Expected value
Energetic value (per 100 grams of products)	366kcal 1548 kJ
Proteins	24 % ± 2
Fat	2,0% ± 0,5
which saturated	0,3% ± 0,5
Carbohydrates	59% ± 2
which sugars	3% ± 1
Salts	0,0% ± 0,1
Total fibers	8,5% ± 1
Mineral salts (ashes)	3% ± 1
Humidity	< 6 %

OTHERS	
Parameter	Expected value
Hydratation rate	1+3 à 1+5

ALLERGENS INFORMATIONS *							
A : Absence ; P : Presence							
Fish	A	Egg	A	Nuts	A	Soya	A*
Lupine	A	Peanuts	A	Milk	A	Celery	A
Mustard	A	Sesame	A	Sulphites	A	Gluten	A*
Shellfish	A	Molluscs	A				

PACKAGING AND STORAGE:

Multifolded paper bag weighing 15kg on 450 kg (80*120) pallet with protective film.
Stock in a cool and dry place.

DLUO : 24 months

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The above information originates from our own research and is the best of our knowledge reliable, User should conform to country regulatory.

**gluten < 20ppm, soya<10ppm*

Customer Approval of Specification	
Please sign and return this specification to technical@scobie-junor.co.uk to confirm formal acceptance of this specification. All specifications issued will be deemed to be accepted if no communication to the contrary is received after 10 working days.	
Signature:	
Print name:	
Position:	
Date:	

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