



Document:

Product specification

Issue: 1.2

Date: 24.07.2023

Title:

Roller-Cream Powder 42%

Material No.: 100130

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Origin: Leguna N ahrungsmittel GmbH
Bahnhofstra e 2
A - 5270 Mauerkirchen



Product: Roller-cream powder 42% produced by roller drying of cow’s milk concentrates, cream and other milk components without using unnatural additives. The powder provides a high quality source of fat, protein and carbohydrate for industrial food use, particularly for use in the manufacture of products in the chocolate, ice cream and confectionery industries.


	Criteria	Min.	Max.	Certificate	Method
Chemistry:	Water		3,50%	✓	VDLUFA Vol. VI C35.6
	Protein	18,00%		✓	VDLUFA Vol. VI C30.2 (Kjeldahl N x 6.38)
	Fat	42,00%		✓	VDLUFA Vol. VIC15.2.1
	free Fat	65,00%	90,00%	✓	GEA NIRO A10a
	Ash		5,50%	✓	VDLUFA Vol. VI C10.2
	Degree of purity	A	B	✓	VDLUFA Vol. VI C26.3
	Bulk weight	330g/l	450g/l	✓	VDLUFA Vol. VI C26.4
	pH-value (10%)	6,2	6,8	✓	VDLUFA Vol. VI C8.2
	Inhibitors	negativ		✓	Testkit
	Microbiology:	Total plate count		10.000 cfu/g	✓
Enterobacteriaceae			10 cfu/g	✓	ISO 21528-2
E. coli		neg. in 1g		✓	ISO 16649-2
Yeasts			30 cfu/g	✓	VDLUFA Vol. VI M7.7.2
Moulds			30 cfu/g	✓	VDLUFA Vol. VI M7.7.2
Coag. pos. Staphylococci			<10 cfu/g	✓	Ext. Laboratory
Listeria ssp.		neg. in 125g		✓	Ext. Laboratory
Salmonella ssp.		neg. in 750g		✓	Ext. laboratory (Real-Time-PCR)

	Norm / 100g	Source
Calorific value (kJ / kcal)	2.415 kJ / 577 kcal	
Protein (g)	21,60	
Carbohydrates (g)	28,30	
- thereof sugar (lactose) (g)	28,30	
Fat (g)	42,00	German Foodstuffs Code 3.02
- thereof saturated Fatty acids (g)	25,48	
Dietary fibre	0,00	
Sodium Chlorid (g)	0,69	
- thereof sodium (g)	0,27	
Bread Units (BU)	2,40	

GMO: According to the current state of knowledge, the named product complies with the currently applicable food law regulations on genetically modified foods.
Regulation (EC) No. 1829/2003 / Regulation (EC) No. 1830/2003

The article does not consist of genetically modified organisms or contain any genetically modified organisms. The raw materials used in production are neither genetically modified nor subject to the requirement of labelling.

Prepared by:	H. R�ogl	Checked by:	K. Wiesbauer	QA remark:	K. Wiesbauer	Released:	H. R�ogl
Date:	24.07.2023	Date:	24.07.2023	Date:	24.07.2023	Date:	25.07.2023

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Declaration on allergenic ingredients according to LMIV, VO EU 1169/2011, Annex II

EU	Designation	Is contained in the product:		Cross-contamination possible:		Details of contents and sources of contamination
1	Gluten-containing cereals (incl. hybrid strains)					
1.1	Wheat	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
1.2	Rye	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
1.3	Barley	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
1.4	Oats	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
1.5	Spelt	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
1.6	Kamut	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
2	Crustaceans and crustacean products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
3	Eggs and egg products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
4	Fish and fish products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
5	Peanuts and peanut products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
6.0	Soya and soya products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
7	Milk and milk products (incl. lactose)	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	<input checked="" type="checkbox"/> Yes	<input type="checkbox"/> No	Milk and milk products
8	Edible nuts and edible nut products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
8.1	Almonds	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
8.2	Hazelnuts	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
8.3	Walnuts	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
8.4	Cashew nuts	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
8.5	Pecan nuts	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
8.6	Brazil nuts	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
8.7	Pistachios	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
8.8	Macadamia nuts/Queensland nuts	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
9.0	Celery and celery products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
10.0	Mustard and mustard products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
11.0	Sesame seeds and sesame seed products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
12.0	Sulphur dioxide and sulphites (E220-E228), the contents of which exceed 10 mg/kg or 10 ml/l	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
13.0	Lupins and lupin products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
14.0	Molluscs and mollusc products	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
Additional allergens						
21.0	Cocoa	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
22.0	Glutamate (E620 to E625)	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
23.0	Poultry	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
24.0	Coriander	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
25.0	Maize	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
26.0	Pulses	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
27.0	Beef	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
28.0	Pork	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	
29.0	Carrots	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Yes	<input checked="" type="checkbox"/> No	



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Declaration of additives subject to labelling:

Category (labelling, product marking)	Contained in the product		Type, precise designation, E-numbers
1 Dye stuffs	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	Quantity in mg/kg or ml/l
2 Conservatives	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
3 Antioxidants	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
4 Flavour enhancers	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
5 Sweeteners	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
6 Wax	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
7 Phosphates	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
8 Sulphur	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
9 Mono-sodium glutamate (MSG)	<input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes	
10 Contains a natural source of phenylalanine	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes	

Radiation: The product/raw material is treated with ionising radiation: Yes No

The product/raw material contains ingredients which have been treated with ionising radiation: Yes No

Product handling: Transport conditions: Tarpaulin or silo HGV
 Storage conditions: uncooled and dry
 Best before date from production date: 6 months under proper storage conditions
 Packaging: Sacks 25kg
 Application: Suitable for human consumption. Determined as raw material, and for further processing in the food industry.

Traceability: The product can be traced by means of the following labelling / identification: Article number
 Best before date
 Product code
 Batch number
 Customer order

The manufacturer / pre-supplier of the product confirms that the delivered goods comply with the applicable national and European foodstuffs regulations in terms of quality and declaration. Limit values and guide values for maximum amounts of residues (pesticides, environmental pollutants, antibiotics, radioactivity etc.) are strictly observed.

We furthermore confirm the completeness and correctness of the details given. This specification applies until further notice and replaces all previous issues.

The user is liable for complying with all legal requirements governing further processing.

Internal LEGUNA N�ahrungsmittel GmbH	
Replaces following product specs.: Issue: 1.1 Material No.: 100130	Changes: Revision: Product description