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Formular Version 5

## SPECIFICATION

Product name	BAKELS FERMDOR W classic 25kg bag (Euro-Pal)	Article-No.	BAKELS 5 0 4 9 4 1 2 4
Specific product description	Dried wheat sourdough		
Country of manufacturing	Land of production is Germany	Origin	At present DE, CZ, FR, BE, NL, LUX

### Reason for issue

new product

## 1. General information about the

### 1.1

Art. description supplier	FERMDOR W classic 25kg bag (Euro-Pal)	Art. No. supplier	1901031-307
Customs tariff number	21069098		

### 1.2 Supplier - contact

Supplier	Dr. Otto Suwelack Nachf. GmbH & Co. KG	Supplier is manufacturer	Yes <input checked="" type="radio"/> No <input type="radio"/>
Address	Josef-Suwelack-Straße	Name of manufacturer	
Postal code - place	48727 Billerbeck	Address of manufacturer	
Country	Germany		
Phone number	+49 (2543) 72-0		
Contact QM	Peter Leuer (Quality Manager)		
E-Mail	peter.leuer@suwelack.de		
Contact Sales	Ulrich Hendker		
E-Mail	ulrich.hendker@suwelack.de		

## 2. Sensory product description

### 2.1 Sensory parameters

Appearance / Color	beige
Odor	slightly acidic
Taste	slightly sourly
Texture	fine powder
Test interval	Sensory Test after every production

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BAKERY INGREDIENTS SINCE 1904

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**3. Packaging information**

Barcodes have to comply with the GS1-System

**3.1 Consumer Unit = CU**☐ packaged under protective atmosphereLength:   Unit Width:   Unit Height:   UnitGTIN13-Code CU: Net weight per CU:   Unit Tare weight per CU:   Unit**3.2 Trade Unit = TU**Length:   mm Unit Width:   mm Unit Height:   mm UnitContent number of CU per TU: GTIN13-Code TU: Net weight per TU:   Kg Unit Tare weight per TU:   g UnitPrimary packaging: Secondary packaging: **3.3 Logistic Unit = LU**Length:   mm Unit Width:   mm Unit Height:   mm UnitContent number of TU per LU:  Number of TU per layer:  Number of layer per LU: Net weight per LU:   Kg Unit Tare weight per LU:   Kg UnitType of LU: ☐ Euro-pallet ☐ Plastic-pallet ☐ Disposable palletPallet wrapping: ☐ Carton ☐ Plastic film ☐ Shrink ☐ noTransport conditions: ☐ < -18 °C ☐ max. 5 °C ☐ 10 - 18 °C ☐ 18 - 23 °C ☐ max. 25 °C  
(15 - 25 °C)**3.4 Declaration of packaging**

The packaging material complies with the following regulations and guidelines:

GMP-regulation (EU) Nr. 2023/2006  Yes(EC) Nr. 1935/2004/EC  YesVO (EU) Nr. 10 / 2011  YesDirective 94/62/EC  Yes other **3.5 Identification items of product**Lot number: ☒ Yes ☐ Nocoded: ☒ Yes ☐ NoDate of production: ☐ Yes ☒ Nocoded: ☐ Yes ☒ NoShelf life: ☒ Yes ☐ NoFormat: Dating type: **BAKELS NUTRIBAKE AG**Buzibachstrasse 19 Postfach CH-6023 Rothenburg  
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**3.6 Product handling**

Storage conditions: 15 - 25°C, max, 65% Hrel

Minimum shelf life in days from date of production: 360

Minimum shelf life in days from date of delivery: 270

Special details for product handling: see Appendix Productspecification

**4. Food Defense**Existing concept: ☒ Yes ☐ No

Please describe it in keywords:

See Appendix IFS, HACCP, Focus on food safety

**5. Food Fraud**Existing concept: ☒ Yes ☐ No

Please describe it in keywords:

See Appendix

**6. Safety data sheet**Safety data sheet required?: ☒ Yes ☐ No

If yes, please describe the risk:

See Appendix Material safety data sheet

## 7. Legal ingredient declaration

(declarable ingredients only; must comply with current Food Labelling Regulations, Highlight any allergens in **bold**. ctrl+E opens the box to change the font )

Wheat flour, wheat malt flour, water , starter cultures

## 8. Product composition [including

### 8.1 How to complete the list of

- List of ingredients in descending order
- Sub-components of compound ingredients must be listed
- The full percentage of the mixture should be related to the finished product
- The country of origin for all ingredients has to be specified
- The specific origin of vegetable or animal has to be specified for oils, fats, cereal products and additives
- The origin of plant should be specified for vegetable ingredients ( e. g.: glucose from wheat)
- The origin of flavours should be specified (e.g.: natural strawberry flavour)
- Food-Additives should be reported with the appropriate E-number and generic name (e.g.: acidifier [citric acid, E330])
- Type of treatment should be specified on table salt (iodized, non-iodized, fluorinated). If iodized: type of iodine should be specified
- Name of the enzymes should be specified (e.g.: Xylanase)
- Carriers should be specified (e.g.: Acerola fruit powder (carrier maltodextrine))
- Processing aids have to be listed and specified as such

<b>LIST OF INGREDIENTS</b>		<b>Amount</b>	<b>Country of manufacture</b>	<b>Country of origin</b>
Indicate ingredients in descending order of quantity		t		specify countries
<input type="checkbox"/> + <input type="checkbox"/> -	Wheat flour	approx. 83.5%	Productionland for 1901031-307 18	At present DE/CZ
<input type="checkbox"/> + <input type="checkbox"/> -	Wheat malt flour	approx. 11.5%		At present DE/FR/BE/NL/LUX
<input type="checkbox"/> + <input type="checkbox"/> -	Water	approx. 5.0%	Germany	DE
<input type="checkbox"/> + <input type="checkbox"/> -	starter cultures	< 0.1%		At present DE
<input type="checkbox"/> + <input type="checkbox"/> -				
The sum of all ingredients must be 100 %				

### 8.2 Sustainability

If palm oil / fat is present in the product, does it come from sustainable production?

☐ Yes ☐ No

Certificate (RSPO, segregated etc.), other measures:

NA

### 8.3 List of allergens (according to Regulation (EU) Nr. 1169/2011)

	is included in the product	not included	unintentional contamination is possible	concentration [mg / kg]	all affected ingredients / raw materials
Cereals containing gluten and products thereof (1)	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Milk and dairy products thereof (inkl. lactose)	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Eggs and products thereof	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Fish and products thereof	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Crustaceans and products thereof	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Soybeans and products thereof	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Peanuts and products thereof	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Nuts (2)	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Sesame seeds and products thereof	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Celery and products thereof	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Mustard and products thereof	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Sulfur dioxide and sulphites > 10 mg / kg, I	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Lupin and products thereof	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Molluscs and products thereof	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		

Unintentional contamination:  
 Cereal containing gluten and products thereof: (Prolamin) < 10 mg / 100 g dry mass  
 Sulfite (SO<sub>2</sub>) < 10 mg / kg, It  
 Remaining cases < 1 g / kg, It  
 If traces of allergens above the indicated limits cannot be excluded, the concentration of the contamination has to be declared.

(1) Wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof

(2) Almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio-nuts, macadamias, Queensland nuts and products thereof

### 8.4 Is there an allergen concept?

Yes



No



**For the mandatory declaration of allergens, which have passed through unintentional mixing or contamination of the product, the limit of 1 g / kg must be observed. An inadvertent contamination can only be excluded, if the product is containing less than 1 g / kg (for sulfur dioxide and sulphites < 10 mg / kg).**

**The manufacturer / supplier has to prove and is aware that all under good manufacturing practice (GMP)**

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## 9. Nutrition information

### 9.1 Nutrition declaration per 100 g or 100

The sum of all nutritional needs giving 100 g respectively

**Energy**  kJ  
 kcal  
**Fat, thereof**  g  
**- saturated Fatty Acids**  g  
- mono-unsaturated FA  g  
- poly-unsaturated FA  g  
- trans FA  g  
- Cholesterol  mg  
**Carbohydrates, thereof**  g  
**- Total Sugar**  g  
**- Starch**

**Protein**  g  
**Ash, thereof**  g  
**- Salt**  g  
**- Sodium**  g  
**Fibres**  g  
**Moisture**  g  
**Alcohol**  g  
**Organic acid**  g  
**Total nutritional**  g

How were the nutritional values determined? 

### 9.2 Vegetarians

Comment: Vegetarian Status is not certified. See Appendix Vegan- Vegetarian

☒ lacto-vegetarian ☒ ovo-lacto-vegetarian ☒ ovo-vegetarian ☒ vegan

### 9.3 Labeling - please attach all mentioned

☒ Product is kosher ☒ Product is halal

☐ Product is certified organic Organic label 
☐ other labels 

## 10. Traceability

Traceability system complies with EC Regulation 178/2002 Article 18

## 11. HACCP

11.1 Is there a HACCP system?

Is a reference sample available?

### 11.2 Description of manufacturing

### 11.3 Contaminant monitoring

#### size of test object / mesh sieve

	metal?	agent	Fe (mm)	non Fe (mm)	stainless steel (mm)
	<input type="text" value="Yes"/>	<input type="text" value="metal detector"/>	<input type="text" value="2.5"/>	<input type="text" value="Al: 3.0"/>	<input type="text" value="3.0"/>
	<input type="text" value="Yes"/>	<input type="text" value="sieve"/>	<input type="text" value="max. 2.5"/>		
	<input type="text" value="Yes"/>	<input type="text" value="sieve"/>	<input type="text" value="max. 2.5"/>		
foreign body? other	<input type="text" value="Yes"/>	<input type="text"/>	<input type="text"/>		
See Appendix HACCP		<input type="text"/>	<input type="text"/>		

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## 12. Certification

ISO 9001	<input type="text"/>	BRC	<input type="text"/>	BSCI or equivalent standard	<input type="text"/>
ISO 22000	<input type="text"/>	IFS	<input type="text" value="Yes"/>	other	<input type="text"/>
ISO 14000	<input type="text"/>	FSSC 22000	<input type="text"/>		

## 13. Microbiologie

Microorganism	Unit	Limit	Testing interval	Analysis method
Aerobic mesophilic bacterial count	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Mesophilic aerobic foreign count	cfu/g	10 000	once a year	ISO 13559
Enterobacteriaceae	cfu/g	1000	once a year	ISO 21528-2
Escherichia coli	cfu/g	neg/0.1g	each lot	ISO 7251
Enterococci	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Salmonellae	cfu/g	neg/25g	each lot	ISO 6579
Coagulase positive staphylococci	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Bacillus cereus	cfu/g	1000	once a year	ISO 7932
Yeasts	cfu/g	10 000	each lot	ISO 21527-02
Molds	cfu/g	10 000	each lot	ISO 21527-02
Listeria monocytogenes	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

On request, is it possible to send us a certificate of analysis? 

## 14. Chemical and physical data

Chem. / physic. parameter	Unit	Target Value	Tolerance	Test. interval	Analysis method
pH	<input type="text"/>	3.7	3.5 - 3.9	each lot	10% solution
Acidity	<input type="text"/>	45	40 - 50	each lot	titration
Water activity (aw)	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Bulk density	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Granulation	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Viscosity	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Color spectrum	<input type="text"/>	83	80 - 86	each lot	Minolta L-Value
Brix	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

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Chem. / physic. parameter	Unit	Target Value	Tolerance	Test. interval	Analysis method
Peroxide					
FFA% (oleic acid)					
Dropping point					
Solid fat (SFC) 10 °C					
Solid fat (SFC) 20 °C					
Solid fat (SFC) 30 °C					
Ash	%	1.1		each lot	900°C, calculated
Moisture	%		max. 8	each lot	Karl Fischer

On request, is it possible to send us a certificate of analysis? 

## 15. GMO / Radiation / Nanotechnology

### GMO

Does the final product contain ingredients, additives, microorganisms, enzymes or other processing aids which are genetically modified, contain genetically modified organisms (GMO's) or are produced from GMO's (incl. hybridization)?

Are there ingredients, additives, microorganisms, enzymes or other processing aids which are subject to the labelling obligation (1830/2003/EC) present at the manufacturing site?

Please note all ingredients, additives, microorganisms, enzymes and other processing aids which may contain traces of GMO's (&lt;0.9 %).

Is nanotechnology used in the product or in the packaging?

Has the product been subjected to irradiation?

## 16. Remarks



**17. Final Confirmation to BAKELS NUTRIBAKE AG & Signature**

All raw materials used in the manufacture of the product and the final product produced are carefully tested and comply in every respect with the requirements of EU food legislation, particularly with respect to usage, hygiene, allergens, GMO, residues and contaminants.

All deviations from the specifications must be communicated to Bakels Nutribake AG before the corresponding delivery. This has to especially be taken into account when there are changes in traceability, in labeling of allergens or in GMO labeling. \*

In case of deviations without notification, delivery will sent back to the supplier at his own expense.

The Supplier acknowledges that Bakels Nutribake AG does not perform regular entrance exams.

The information is intended for internal use only and will be treated confidentially.

To demonstrate the knowledge of this specification, the supplier has to send back the completed original specification with visa and date.

**Print Form**

Name and title of the authorized person:

Date and place:

25.07.2018

Authorized signature 1 (compulsive):

Company stamp:

Authorized signature 2:

p.o.   
Ute Brömmel  
Quality Information Service



Dr. Otto Suwelack Nachf. GmbH & Co. KG  
Josef-Suwelack-Straße 1 | 48727 Billerbeck  
Postfach 1362 | 48723 Billerbeck  
Tel.: +49 2543 720

**Send by E-Mail**

Datum, Ort:

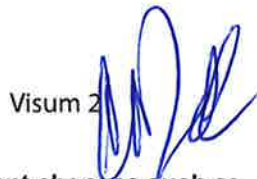
03.08.18, Rothenburg

Please leave boxes below empty, BAKELS NUTRIBAKE AG intern, at least

2 Visa  
Visum 1



Visum 2



\* We will notify about quality-relevant changes such as changes in product labeling, product composition, shelf life, nutritional values and microbiology out of the Suwelack product specification, allergens subject to labeling, GMO labeling, certifications, food safety, legal regulations and other information required by amended legal bases

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