

## PRODUCT SPECIFICATION No.1A

### VITAL WHEAT GLUTEN

#### FUNCTIONAL CLASSES: PROTEIN WHEAT PRODUCTS

#### 1. QUALITY AND SAFE PARAMETERS

CHARACTERISTICS	PARAMETAR	REFERENCE VALUES	METHOD
<b>SENSORY</b> Reg. 2.1	The smell and taste	Characteristic	I.1 Reg 2.1
	Color	Light-tan	I.1 Reg 2.1
	Appearance	Powdery	I.1 Reg 2.1
	Storage pests alive or dead	Not allowed to attend	I.1 Reg 2.1
	Metal shavings	Not allowed to attend	gravimetry
<b>PHYSICO-CHEMICAL</b> Reg. 2.1	Moisture content	max 12%	SRPS EN ISO 1666
	Ash content	max 2,0%	SRPS EN ISO 3593
	The fat content	max 3,0%	SRPS EN ISO 3947
	Protein content (Nx6.25) on d.m.	min 77%	SRPS CEN ISO/TS 16634-2
	Vitality	min 85 %	VM/MET 1149
	The presence of synthetic dyes	Not allowed to attend	NMKL 114
<b>MICROBIOLOGICAL</b> Reg 2.10	Number of aerobic bacteria	max 10.000 CFU/g	SRPS EN ISO 4833-1:2014
	Thermophilic bacteria spores	max 300 CFU/g	VM/MET 319
	Escherichia coli	Negative -/g	ISO 7251:2005
	Coliform bacteria	Not allowed CFU/0,2g	SRPS ISO 4832:2014
	Salmonella spp	Negative /25g	SRPS EN ISO 6579:2008
	Bacillus cereus (30°C)	Not allowed CFU/0,01g	SRPS EN ISO 7932:2009
	Staphylococcus aureus	Negative /0,01g	SRPS EN ISO 6888-3:2009
	Sulphitoreducing clostridia	Not allowed CFU/g	SRPS ISO 15213:2011
<b>THE PRESENCE OF PHYSICAL-CHEMICAL CONTAMINANTS</b> Reg 2.7	Yeast and molds	max 100 cfu/g	ISO/FDIS 21527-2
	Arsenic	max 0,5 mg/kg	SRPS EN 15763:2012
	Lead	max 0,4 mg/kg	SRPS EN 15763:2012
	Cadmium	max 0,1 mg/kg	SRPS EN 15763:2012
	Mercury	max 0,03 mg/kg	SRPS EN 15763:2012
	Alpha-HCH, Beta-HCH, Delta-HCHI	-	SRPS EN 1528-4
	Lindane	-	SRPS EN 1528-4
	Heptachlor	-	SRPS EN 1528-4
	Heptachlor epoxide-cis	-	SRPS EN 1528-4
	Aldrin, Dieldrin	-	SRPS EN 1528-4
	Choldrane trans	-	SRPS EN 1528-4
	Choldrane cis	-	SRPS EN 1528-4
	p,p -DDE, p,p- DDD, p,p- DDT	-	SRPS EN 1528-4
	Endrin	-	SRPS EN 1528-4
	Endrin aldehyde	-	SRPS EN 1528-4
	Endrin ketone	-	SRPS EN 1528-4
	Endosulfan I (alpha), II (beta)	-	SRPS EN 1528-4
	Endosulfan sulfate	-	SRPS EN 1528-4
Methoxychlor	-	SRPS EN 1528-4	
<b>THE PRESENCE OF MICOTOXINS</b> Reg 2.7	Aflatoxin (B1+B2+G1+G2)	max 2 µg/kg	VN/MET 913
	Aflatoxin (B1)	max 4 µg/kg	VN/MET 913
	Ohratoxin A	max 3 µg/kg	VN/MET 915
	Zearalenon	max 75 µg/kg	SRPS EN 15850:2012
	Deoxinivalenol (DON)	max 750 µg/kg	SRPS EN 15891:2012

## 2. REFERENCE REGULATIONS<sup>1</sup>

2.1	National regulation for quality of proteins products and mixtures of proteins products for food industry ("Off. Gazette", SFRJ No. 41/85)
2.2	Regulation on hygiene of drinking water ("Off. Gazette", No. 42/98 and 44/99).
2.3	Food Safety Law ("RS Official Gazette" 41/2009)
2.4	Law on Genetically Modified Organisms "Official Gazette of RS" No.41 / 2009
2.5	Regulations on food hygiene conditions ("Off. Gazette of RS", no. 73/2010)
2.6	Regulation on general and special conditions of hygiene of food at any stage of production, processing and trade of the RS 72/2010
2.7	Regulation on the maximum permitted amounts of residues of pesticides in food and feed and food and feed of the animals for which the maximum residue limit of the plant protection products to Fig. Gazette of the (RS, 72 / 2014.80 / 2015.84 / 2015)
2.8	Regulations on labeling, labeling and advertising of foodstuffs ("Official Gazette of the RS", no. 19/2017 i 16/2018))
2.9	Ordinance on food additives ("Official Gazette of the RS", no. 63/2013)
2.10	The specification of the buyer
2.11	Regulations on methods of sampling and conducting chemical and physical analysis of protein products for the food industry SFRJ 41/85
2.12	Internal regulations (procedures, instructions, manuals, study quality and safety HPQ)

## 3. PURPOSE, USE AND SHELF LIFE

<b>WHOM IS PRODUCTS INTENDED FOR</b>	<p>It is used as an additive in</p> <ul style="list-style-type: none"> <li>• baking industry, improvements and technological characteristics of the product, increasing stability and in particular the improvement of the dough gas retention power.</li> <li>• Pasta, improve the technological properties of the product in terms of strength and reduces adhesion.</li> <li>• Meat, as a binding agent</li> </ul>
<b>SHELF LIFE</b>	24 months

## 4. DETAILS OF ORIGIN

<b>GEOGRAPHICAL ORIGIN OF RAW MATERIALS</b>	Republic Of Serbia
<b>ALLERGEN INFO</b>	Gluten is allergen.
<b>DECLARATION OF GMOs</b>	The product is not genetically modified and should not contain GMOs.

## 5. INFORMATION ON PACKAGING, TRANSPORT AND DELIVERY

<b>PACKAGING</b>	<p>- 25.1 kg in white kraft bags / 750 – 1000 kg per pallet, marked and wrapped with stretch foil</p> <p>- 1000 - 1100 kg in PP bags</p>
<b>WAY OF DISTRIBUTION (TRANSPORT)</b>	The hygienic and technically correct vehicles (truck, car – tank, container, silo) designed for the transport of food.

Made by: Svetlana Vitomirović	Approved and controlled: Žana Šaranović
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<sup>1</sup> RS regulations in accordance with EU