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Revision n°2		
Date of application : 21/06/2010		

Coadiuvante TM per carne

Description : White powder

ITEM	SPECIFICATION	METHOD*
Sensory test	Acceptable	Visual
Loss on drying	≤ 8.0 %	MOLESD
Transglutaminase activity	81 - 135 U/g	MOLACTG
Arsenic (as As ₂ O ₃)	≤ 2 mg/kg	MOLAS
Lead	≤ 5 mg/kg	Atomic absorption
Heavy metals (as Pb)	≤ 20 mg/kg	MOLMLT
Total viable count	< 3,000 cfu/g	NF ISO 4833
Thermoduric bacteria (Mesophilic)	< 300 cfu/g	MOLSPMES
Coliform bacteria	Negative /g	MOLCOL
<i>Salmonella</i>	Negative /25g	Oxoid Salmonella Rapid Test

* All the methods are available upon request

INGREDIENTS

Maltodextrin and Transglutaminase

SHELF-LIFE

Twenty four months from manufacturing date in the original unopened package in cool and dry place.

PACKAGING

Individual packaging : 1kg net plastic composite bags which contain oxygen absorbers to maintain product functionality
 Outer packaging : Carton boxes 10 bags x 1kg

GENERAL INFORMATION

This product conforms to Regulation (EC) n° 178/2002 of the European Parliament and of the Council of 28 January 2002 about the general principles and requirements of food law and Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs

French regulation "Arrêté du 19 octobre 2006 'regulates usage and condition of enzyme for food application in case of using this product for French market

The factory producing this product has a quality system conforms to EN-ISO 9001 and HACCP standards.

Labeling requirement due to allergen labeling legislation (Dir 2007/68/EC): No allergen present.



**ALLERGENS/SENSIBILIZINGS LIST - GMO FREE STATEMENT -
IONIZATION TREATMENT ABSENCE - ORIGIN**

PRODUCT: Coadiuvante TM per carne

CODE:.....

<i>Allergen</i>	<i>Presence: Yes/no</i>	<i>Presence in the same line: yes/no</i>	<i>Presence in plant</i>	<i>Cross- contamination</i>
Cereals containing gluten (i.e. wheat, rye, barely, oats, spelt, kamut or their hybridised strains) and products thereof.	no	yes	yes	no
Crustaceans and products thereof.	no	no	no	no
Eggs and products thereof.	no	no	no	no
Fish and products thereof.	no	yes	yes	no
Peanuts and products thereof.	no	no	no	no
Soybeans and products thereof.	no	no	no	no
Milk and products thereof (included lactose).	no	yes	yes	no
Nuts, i.e. almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoiesis (Wangenh.) K. Koch</i>), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof.	no	no	no	no
Celery and products thereof.	no	no	no	no
Mustard and products thereof.	no	no	no	no
Sesame and products thereof.	no	no	no	no
Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10 mg/litre max expressed as SO ₂ .	no	no	no	no
Lupines and products thereof.	no	no	no	no
Molluscs and products thereof.	no	no	no	no
Maize and derivates	no	no	no	no
Obtained from or with the use of GMO	See attached GMO statement			
Contain GMO				
IP certificate	no			
Ionization Treatment	no	no	no	no
Nanomaterials/ Nanotechnology	no	no	no	no
Product obtained from: (es. fermentation from sorbitol)	Vegetable	Animal	Synthetic	Fermentation from molasse
Country of origin /production	France			

If you answered YES to one or more of the questions in table, Please answer the following additional questions:

Which of the following preventive measures implemented to avoid contamination from allergen?
 - Storage allergens (raw materials, semifinished and finished products) in areas/structures identified and controlled
 - Using lines processing/packaging devoted (one for each type of allergen)
 - documented procedures such as washing/cleaning of the lines of processing/packaging as result of the processing of allergens; **yes**
 - other
 (specify):.....

Have you done analysis on the presence of allergens in the products? **No**
 if "yes", kindly attached the COA.

Date:... **25 October 2012**.....



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ALLERGEN- INFORMATION

Name of product Coadiuvante TM per carne

Presence or absence of allergens

- + The article contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over).
- The article is free from mentioned substance (according to the prescription).
- ? If there is insufficient information available

EC Allergen Labelling (Dir. 2000/13)	Presence(+)/ Absence(-)	Other Substances	Presence(+)/ Absence(-)
1 Cereals containing gluten and products thereof (not included exceptions acc. EC directive)*	-	1 Beef	-
2 Crustaceans and products thereof	-	2 Pork	-
3 Eggs & products thereof	-	3 Chicken	-
4 Fish and products thereof (not included exceptions acc. EC directive)	-	4 Maize	-
5 Peanuts and products thereof	-	5 Cocoa	-
6 Soybeans and products thereof (not included exceptions acc. EC directive)	-	6 Legumes/ pulses	-
7 Milk and products thereof incl. lactose (not included exceptions acc. EC directive)	-	7 Coriander	-
8 Nuts and products thereof (not included exceptions acc. EC directive)*	-	8 Carrot	-
9 Celery and products thereof	-		
10 Mustard and products thereof	-		
11 Sesame seeds and products thereof	-		
12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg expressed as SO ₂	-		
13 Lupin and products thereof	-		
14 Molluscs and products thereof	-		

*1 Cereals containing gluten (i.e. Wheat, rye, barley, oats, spelt, kamut or they hybridised strains)

*8 Nuts i.e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*), Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia nut and Queensland nut (*Macadamia ternifolia*) and products thereof

Date: 2 March 2011



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Nutritive Value Coadiuvante TM per carne

The following values have been obtained to an analysis on one sample:

Moisture (Air Oven Methode)	4.2 %
Protein (Kjehldahl Method, F: 6.25)	0.9 %
Fat (Method with acid hydrolysis)	< 0.1 %
Ash	< 0.1%
Available carbohydrates (calculated)	94.9 %
Dietrary fiber	0.7%
Energy	383 kcal/100g
Sodium	19.0 mg/100g
