

Specification code **KDR/1/OP/E**Date **11/02/2025**

Product description

Description	It is a semi-finished product obtained by pouring and baking the fluid dough prepared by adding drinking water and salt to sifted wheat flour in accordance with the technique and frying in the oven.
Colour	Uniform
Taste and smell	Characteristic
Consumption	It is used as a component of foods, mainly desserts. Also suitable for direct consumption.

Physical chemical analysis

Moisture	≤ 7,3 %
Fat content	≥ 1,6 %
Ash content	≤ 1,5 %

Microbiological analysis

Total count	<10.000 cfu/g
Yeast	<10.000 cfu/g
Mold	<10.000 cfu/g
E. coli	<10.000 cfu/g
Enterobacteriaceae	<100 cfu/g
Salmonella	Absent

Others specs

Shipping and Storage Conditions	Transport vehicles are suitable for food, special and easy to clean, do not pose contamination and pest risk to the product. Shipments are made in vehicles at ambient temperature (15-30°C) in accordance with the shipping instructions. Overheating is prevented and products are not exposed to direct sunlight. It is stored in a cool and dry environment.
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Our certificates



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Formulated

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