

	<b>Product specification</b>	doku- no.: version: page:	3-02010-A- 20221021-external A 1 of 3
---	------------------------------	------------------------------------	--

<b>Product:</b>	<b>Shells</b>		<b>GB</b>
-----------------	---------------	--	-----------

### 1. Product description

Name : Shells

Extended name: Shells

Sales denomination: Food for Special Medical Purposes. Low protein pasta based on starch for use in the dietary management of inborn metabolic disorders or conditions requiring a low protein diet.

### 2. Specific requirements according to food law

The product is intended as a dietary food for special medical purposes according to Regulation (EC) No 609/2013.

The product complies with the relevant German, as well as European, provisions of the food law, especially the provisions of the Food, Consumer Goods and Feed Code (LFGB) and Regulation (EC) No 178/2002.

The product is produced in a factory that has a certified quality system (ISO 9001-2015).

The raw materials for the product correspond to the purity requirements obtainable according to the generally recognized rules of technology and are fully suitable for human consumption.

Packaging which can directly or indirectly influence the quality of the food must be suitable for use in foodstuffs. Packaging and transport containers are designed to protect the product against external influences. The packing materials and transport containers in contact with the raw material must not impair the quality of the raw material. The packaging materials used comply with the legal requirements of Regulation (EC) No 1935/2004 and Regulation (EC) No 10/2011 on materials and articles (made of plastic) intended to come into contact with foodstuffs. There is no odor, taste or other impairment of the delivered goods from the packaging material.

### 3. Product properties

#### 3.1. Ingredients

Date: 20.01.2014

Corn starch, potato starch, emulsifier (mono- and diglycerides of fatty acids), stabilizer (E 461), antioxidant (E 300), colouring food (carrot extract).

created, 21.10.2022 checked & released
Angélique Gebbing

**Product:**
**Shells**
**GB**
**3. 2. Nutrition information**

		100 g uncooked	100 g cooked
<b>Energy</b>	<b>kJ</b>	1500	600
	<b>kcal</b>	353	141
<b>Fat</b>	<b>g</b>	0,8	0,3
of which saturates	<b>g</b>	0,6	0,3
<b>Carbohydrate</b>	<b>g</b>	86	34
of which sugars	<b>g</b>	<0,1	<0,1
<b>Fiber</b>	<b>g</b>	<0,5	<0,05
<b>Protein</b>	<b>g</b>	0,2	0,1
Phe	<b>mg</b>	9	3
Leu	<b>mg</b>	19	7
Lys	<b>mg</b>	7	3
Met	<b>mg</b>	4	2
Tyr	<b>mg</b>	4	2
Val	<b>mg</b>	10	4
Salt	<b>g</b>	<0,1	<0,1
<b>Minerals</b>			
Sodium	<b>mg</b>	24	10
Potassium	<b>mg</b>	4	1,6
Phosphorus	<b>mg</b>	0,03	0,01

**4. Quality parameters and reference values**
**4.1. Sensoric properties**

appearance: white-yellowish noodles, shell shaped

consistency: hard

odour: neutral

taste: neutral

**Product:**
**Shells**
**GB**

#### 4.2. Allergen information

Potential allergen	present (Y/N)	Cross-contamination possible (Y/N)
Cereals containing gluten and products thereof	N	N
Crustaceans and products thereof	N	N
Eggs and products thereof	N	N
Fish and products thereof	N	N
Peanuts and products thereof	N	N
Soybeans and products thereof	N	N
Milk and products thereof (including lactose)	N	N
Nuts and products thereof	N	N
Celery and products thereof	N	N
Mustard and products thereof	N	N
Sesame seeds and products thereof	N	N
Sulphur dioxide at concentration > 10mg/kg (SO <sub>2</sub> )	N	N
Lupin and products thereof	N	N
Molluscs and products thereof	N	N

#### 4.3. Statement on GMO

Neither genetically modified raw materials, nor genetic engineering methods are used in the production of the above-mentioned product. The product is therefore not subject to the requirements of Regulation (EC) No 1829/2003 on genetically modified food and feed and is not subject to labeling requirements in accordance with Regulation (EC) No 1830/2003 on the traceability and labeling of genetically modified organisms.

#### 5. Form of delivery

Packaging: **Bag – 500 g**

#### 6. Shelf life

24 months after production date

#### 7. Storage

Cool and dry

#### 8. Traceability

The traceability is guaranteed by the best before date and by the batch number.