



Specification

Panko (1kg)



Yama Products B.V.

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According to the best of our knowledge, the data in this product specification are correct at the time of issue.
If regional or local legislation is stricter than EC legislation, the use of this product is on the customers own responsibility.



Panko (1kg)

Description: Japanese style bread crumbs which are made from crustless bread coarsely ground into airy, large flakes that give fried foods a light, crunchy coating. The flakes tend to stay crispier longer than standard breadcrumbs because they don't absorb as much grease.

Declaration for labeling: Breading / breadcrumbs

Use: Panko is commonly used in Japanese cooking. It's also can be used as a crunchy topping to add texture to baked casseroles, as a breaded coating for fried foods, or as a binder for meatballs.

Characteristics:

Appearance:	course crumbs
Colour:	ivory white
Aroma / smell:	neutral, typical breadcrumbs
Taste:	typical breadcrumbs

Ingredients: WHEAT flour, vegetable shortening (non hydrogenated palm oil), sugar, salt, yeast

Ingredients are listed according to legislation EC 1169/2011

Packaging:

Type:	bag	box
Material:	plastic	carton
Net weight:	1 kg	10 kg
Package weight:		
Size:		
Number on pallet:		

PP = polypropylene, PE = polyethylene, LLDPE = linear low density polyethylene

Storage and shelf life: Store cool, dark and dry - below 20°C and humidity below 65%.
12 months after production.



Product name:	Panko (1kg)
Product number:	113203
Intrastat code:	19054090

Component:	Ingredient	Origin
	wheat flour	Australia, USA, Canada
	vegetable shortening	Thailand
	sugar	Thailand
	salt	Thailand
	yeast	Vietnam,France

Country of manufacturing:	Thailand
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Nutritional data:	g per 100 g
Energy (kJ)	1575
Energy (kcal)	376
Fat	4,0
of which saturated	1,7
Carbohydrates	74,0
of which sugars	4,3
Fiber	4,2
Protein	11,0
Salt (as 2.5 x Na ⁺)	< 1
Sodium	0,390

Suitable for:	Halal	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Kosher	<input type="checkbox"/>	certified	<input type="checkbox"/>
	Vegetarian	<input checked="" type="checkbox"/>		
	Lacto vegetarian	<input checked="" type="checkbox"/>		
	Ovo vegetarian	<input checked="" type="checkbox"/>		
	Vegan	<input checked="" type="checkbox"/>		



Allergens:

	used as ingredient	used on same production line	used in same production plant	cross-contact possible
Cereals containing gluten	yes			
Wheat	yes			
Rye	no	no	no	no
Barley	no	no	no	no
Oats	no	no	no	no
Spelt	no	no	no	no
Khorasan wheat	no	no	no	no
Crustaceans	no	no	no	no
Eggs	no	no	no	no
Fish	no	no	no	no
Peanuts	no	no	no	no
Soybeans	no	no	no	no
Milk (incl. lactose)	no	no	no	no
(Tree) nuts	no	no	no	no
Almond	no	no	no	no
Hazelnut	no	no	no	no
Walnuts	no	no	no	no
Cashews	no	no	no	no
Pecan nuts	no	no	no	no
Brazil nuts	no	no	no	no
Pistachio nuts	no	no	no	no
Macadamia nuts	no	no	no	no
Celery	no	no	no	no
Mustard	no	no	no	no
Sesame seeds	no	no	no	no
Sulphur dioxide & sulphites (E220-E228)	no	no	no	no
Lupine	no	no	no	no
Molluscs	no	no	no	no



micro organism	target	unit	method
Total plate count	< 5000	cfu/g	
Yeasts			
Moulds	< 100	cfu/g	
Enterobacteriaceae			
Lactobacillus			
E. coli	negative	cfu/g	
Bacillus cereus			
Staphylococcus aureus	negative	cfu/g	
Salmonella			
<i>others:</i>			
coliform	< 100	cfu/g	

parameter	result	unit	method
Ash		1 %	
Moisture content		10 %	
pH	7 - 7,5		
particle size			

contaminant	result	legal limit*
lead		
mercury		
cadmium		
zinc		
aflatoxins		
DON		
PAH's		
ochratoxine A		
fumonisine		

*results need to be under the maximum levels stated in Commission Regulation 1881/2006 for foodstuffs and 231/2012 for food additives

			location in process
filter		mesh	
sieve	0,6	mm	after measuring raw materials
metal detection:			after packing
ferrous	2,0	mm	
non-ferrous	2,5	mm	
stainless steel	3,5	mm	
magnet	8000	gauss	after measuring raw materials
	8000	gauss	after packing



Food safety and
legislations:

This product is non GMO in accordance with Regulation EC 1829/2003 and EC 1830/2003 and their amendments.	<input checked="" type="checkbox"/>
This product and its ingredients are not irradiated or treated with ionising radiation in accordance with Directive 1999/2/EC and 1999/3/EC and their amendments.	<input checked="" type="checkbox"/>
This product complies with Regulation EC 1881/2006 and its amendments concerning contaminants.	<input checked="" type="checkbox"/>
This product complies with Regulation EC 396/2005 and Directive 90/642/EC concerning pesticides.	<input checked="" type="checkbox"/>
This product is free from illegal colours and dye conform breeding EC 21/01/2004 and Regulation EC 1333/2008 (and its amendments).	<input checked="" type="checkbox"/>
The packaging in direct contact with the product complies with the provisions of Regulation EC 1935/2004 and its amendments.	<input checked="" type="checkbox"/>
The product does not meet any of the criteria as defined in article 31 of Regulation EC 1907/2006 (REACH) and its amendments, so a material safety data sheet is not mandatory.	<input type="checkbox"/>
This flavouring does not contain any substances having given maximum levels according to annex III of the Flavouring Regulation EC 1334/2008 (based on calculated maximum levels).	<input type="checkbox"/>

Batch code:

example	20151125
explanation	The batch code is the production date written backwards, in this case 25th November 2015

Documents
attached:

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This specification is provided by:

name	Ingrid Krol
position held	Quality Assurance Manager
date	26-7-2021
version number	4.0
signature	