



Taifun		Tofu Curry-Mango		Version: 4.5
Product	Tofu Curry-Mango 200 g Box			
Product type / use	Fruity exotic tofu speciality - crispy out of the pan or fresh in a salad.			
Producer	Taifun-Tofu GmbH	Art.-No. - pack:	614500200	
Street	Bebelstr. 8	Art.-No. - box:	614520200	
Place / Country	79108 Freiburg / Germany	GTIN - pack:	4012359114501	
Contact	Quality management	GTIN - box:	4012359114525	
Phone	0049 761 152 10 0	Customs nomenclature:	2106 90 92	
Fax	0049 761 152 10 15	Certification service of organic products:	DE-ÖKO-007	
E-Mail	qualitaetsmanagement@taifun-tofu.de	Certificate of origin:	EU/non-EU Agriculture	
Homepage	www.taifun-tofu.com	Organic control No.:	DE-BW-007-05499-BCDE	
General agreements				
<p>This specification is part of the valid conditions of purchase and delivery. It is mutually recognized in its version and forms the contractual basis for future orders of this item.</p> <p>Taifun-Tofu GmbH takes all measures to comply the specified quality conditions. The client is entitled to check this according to prior consultations.</p> <p>The products correspond to the Council Regulation (EU) 2018/848 as well as the requirements of the "Bundesverband Naturkost Naturwaren e.V." (BNN).</p> <p>The product meets the requirements of "Vegan Society" and is marked with the "vegan logo". It is suitable for vegan and vegetarian diet.</p> <p>The product and package correspond to the claimed european and german food law.</p> <p>When using the product outside the EU the declaration of this specification must be checked towards local regulations.</p> <p>GMO limits: We have an efficient GMO control system and strive for a value of "0". The GMO analysis is done by PCR technology.</p> <p>Maximum concentration of contaminants: < 0,1 %</p>				
Ingredients in descending order of quantity				
<p>Tofu* 81% (SOYBEANS* 55%, Water, Coagulating Agents: Magnesium Chloride, Calcium Sulfate), Mango* 4,5%, Lime Juice*, Crystallized Ginger* 2,3% (Ginger*, Cane Sugar*), Sea Salt, Cold-Pressed Sunflower Oil*, Beet Sugar*, Curry Powder* 1,2% (Curcuma*, Coriander*, MUSTARD*, Hot Paprika*, Fenugreek*, Fennel*, Caraway*, Basil*, Rosemary*, Oregano*, Thyme*, Sage*), White Wine Vinegar*, Rice Flour*, Garlic*, Parsley*, Curcuma*, Chili Powder*.</p> <p><i>* organically grown ingredients</i></p>				
Sensors				
Color:	yellowish, slightly mottled, with mango and ginger pieces and dark herbs			
Smell:	curry, with delicate fruity citrus odour			
Taste:	curry, fruity flavour of citrus, light heat of ginger-chili			
Consistency:	slightly granular, cuttable, firm			
Freezing and thaw stability				
Freezing can give a longer shelf-life. But it causes a structural change which is not reversible.				
Manufacturing process				
<p>1. crumble tofu</p> <p>2. mix homogenously with all other ingredients</p> <p>3. fill into machine to form</p> <p>4. dry in oven</p> <p>5. vacuum-packed in slide</p> <p>6. preservation by pasteurization</p>				



Filling weight in gram:	Shelf life: ex factory		
200	60 days		
Storing conditions:	Labeling of shelf life:		
2 - 7°C	day, month, year (dd.mm.yy)		
Batch marking:	Fixing of shelf life:		
with "L" and a tripldigit number on box and product packaging (e.g. L 152)	1. Labeling outside of box 2. on product packaging		
Single pack: pack size	Transport unit: box size		
depth: 26 mm	depth:	245 mm	
height: 133 mm	height:	110 mm	
width: 100 mm	width:	120 mm	
Palletisation:	Packaging material		
packs per box: 6		Composition:	Weight:
boxes per layer: 27	Top slide	PA/PE	5,3 g
max. layers per pallet: 8	Bottom slide	PA/PE	
max. boxes per pallet: 216	Label	PE	1,2 g
pallet type: EPAL	Box	corrugated cardboard	71 g

Typical values per 100 g:		Examination method	Remarks:
Energy (kJ)	798	calculated	Analyses are conducted by the laboratory SGS Institut Fresenius in Freiburg. Laboratory SGS Institut Fresenius attends us within a continuous contract regarding the above mentioned investigations and other food law requirements.
Energy (kcal)	191	calculated	
Fat (g)	9,4	according to Weibull-Stoldt	
of which saturates (g)	1,7	GC-FID	
Carbohydrates (g)	9,6	difference method	
of which sugars (g)	7,0	according to Luff-Schoorl	
Protein (g)	16	\$64 LFGB	
Salt (g)	2,0	calculated	
Bread unit (BE)	0,8	calculated	

Microbiological values			
Germ	Guidance Value	Critical Value	Investigation methods
Aerobe mesophilic total bacteria count (cfu/g)	10 ⁶	-	SOP M 2232, DIN ISO 4833-1
<i>Enterobacteriaceae</i> (cfu/g)	5 x 10 ²	5 x 10 ³	ISO 21528-2 mod.
<i>Escherichia coli</i> (cfu/g)	10 ¹	10 ²	ISO 16649-2
Coagulase-positive staphylococcus (cfu/g)	10 ²	10 ³	ISO 6888-2
Presumptive <i>Bacillus cereus</i> (cfu/g)	10 ²	10 ³	DIN EN ISO 7932 mod.
Sulfite-reducing anaerobically growing bacteria (incl. Clostridia) (cfu/g)	10 ²	10 ³	SOP M 2274, ISO 15213
<i>Salmonella</i>	-	n.n. in 25g	DIN 10123
<i>Listeria monocytogenes</i> (cfu/g)	-	10 ²	SOP M 2263

Allergen overview (according to appendix II regulation (EU) Nr. 1169/2011)			
Allergens	Component of recipe	Traces can be excluded	Ingredient
Cereals containing gluten	no	no	
Soy	yes	no	tofu (soybeans)
Nuts	no	no	
Celery	no	no	
Mustard	yes	no	curry powder (mustard)
Sesame seeds	no	no	

The content of other allergens is not known. They are not used in our production.