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|  | **SPECIFICATION BANANA BREAD MIX** |  |

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| 1. **GENERAL INFORMATION**
 |
| **Date of the verification** | 22/2/2024 |
| **Trade name of the product**  | Banana bread mix  |
| **Brand** | BBODY  |
| **Address - company** | BBODY BV Bethaniëlei 352970 Schilde Belgium  |
| **Contact - company** | Melissa Samat melissa@bbody.euN° : 0032 489 86 38 16 Melanie Samat melanie@bbody.euN° : 0032 486 18 41 91 |

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| 1. **PRODUCT PROPERTIES**
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| **2.1 INGREDIENTS**  |
| **ENG** | **FR** | **NL** |
| Spelt flour Coconut blossom sugar Erythritol Stevioglycoside Reb A 98% natural vanilla flavor raising agents: E450 (tetrasodium diphosphate), E500 (sodium carbonates), WHEAT starch, stabilizer: E170 (calcium carbonate) | Farine d'épeautre Sucre de fleur de coco Érythritol Stevioglycoside Reb A 98% Arôme naturel de vanille Agents levants : E450 (diphosphate tétrasodique), E500 (carbonates de sodium), amidon de BLÉ, stabilisant : E170 (carbonate de calcium) | SpeltbloemKokosbloesem suikerErythritolStevioglycoside Reb A 98%natuurlijke vanille aromarijsmiddelen: E450 (tetranatriumdifosfaat), E500 (natriumcarbonaten), TARWEzetmeel, stabilisator: E170 (calciumcarbonaat)  |
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| **2.3 NUTRITIONAL COMPOSITION** |
|  | **Per 100g** |
| **Energy / énergie / energie (kJ)** | 1218 |
| **Energy / énergie / energie (kcal)** | 290 |
| **Fat/Matières grasses/Vetten (g) of which saturates /dont acides gras saturés/ waarvan onverzadigde vetzuren (g)**  | 10.3 |
| **Carbohydrate / glucides / koolhydraten (g)of which sugars /dont sucres /waarvan suikers (g)**  | 76.916.1 |
| **Protein / protéines / eiwitten(g)** | 8.3 |
| **Salt / sel / zout (g)**  | 0.89 |

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| **2.7 ALLERGENS** |
| **Allergens** | **Present as ingredient (yes/no)** |
| **Cereals containing gluten namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains)**  | **YES (wheat and spelt)** |
| **Crustaceans (prawns, crabs, lobsters)**  | No |
| **Molluscs(mussels and oysters)**  | No |
| **Eggs :**  | No |
| **Fish :**  | No |
| **Peanuts :**  | May contain traces off |
| **Soybeans :**  | No |
| **Milk (including lactose) :** | No |
| **Nuts (almonds, hazelnuts, cashew, pecan, Brazil nuts, macadamia, Queensland nuts, pistachios):**  | May contain traces off  |
| **Celery :**  | no |
| **Mustard :**  | No |
| **Sesame seeds :**  | May contain traces off  |
| **Lupin :**  | No |
| **Sulphur dioxide and sulphites> 10mg/kg or 10 mg/l (expressed in SO2) :**  | No |

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| 1. **INSTRUCTION FOR USE / PREPARATION**
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| To prepare the banana bread, the customer needs to add the following: 3 ripe bananas, 2 eggs, 78g coconut oil, 60ml water. These ingredients are not included in the nutritional calculation or in the allergen list.1. Mash the bananas with a fork.
2. Add 2 eggs to the mashed bananas.
3. Add the contents of the packet.
4. Add 60ml of water.
5. Heat 78g of coconut oil for 30 seconds and add to the mixture.
6. Preheat the oven to 160 degrees Celsius.
7. Mix the mixture until smooth batter.
8. Pour the mixture into your baking pan lined with parchment paper.
9. Bake for 45 minutes in the oven at 160 degrees Celsius.
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| 1. **MODE & DURATION OF SUSTAINABILITY**
 |
| Store in a dry and dark place. |
| **Shelf life indicated with:**  | Day/month/year  |
| **Disposition of the shelf-life on the packaging**  | Bottom of the packaging  |