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|  | **SPECIFICATION GLUTEN FREE BANANA BREAD MIX** |  |

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| 1. **GENERAL INFORMATION**
 |
| **Date of the verification** | 22/2/2024 |
| **Trade name of the product**  | Gluten free 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** |
| Flour mix (rice, tapioca, corn, buckwheat) Organic coconut blossom sugar (100%) Sodium bicarbonate Monocalcium phosphate Corn starch | Mélange de farine (riz, tapioca, maïs, sarrasin) sucre de fleur de coco biologique (100%) Bicarbonate de sodium Monophosphate de calcium Amidon de maïs | Meelmix (rijst, tapioca, maïs, boekweit)kokosbloesemsuiker biologisch (100%)Natriumbicarbonaatmono calciumfosfaatmaïszetmeel  |
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| **2.3 NUTRITIONAL COMPOSITION** |
|  | **Per 100g** |
| **Energy / énergie / energie (kJ)** | 1484 |
| **Energy / énergie / energie (kcal)** | 350 |
| **Fat/Matières grasses/Vetten (g) of which saturates /dont acides gras saturés/ waarvan onverzadigde vetzuren (g)**  | 0.60.2 |
| **Carbohydrate / glucides / koolhydraten (g)of which sugars /dont sucres /waarvan suikers (g)**  | 8228.5 |
| **Protein / protéines / eiwitten(g)** | 3.5 |
| **Salt / sel / zout (g)**  | 0.18 |

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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)**  | No |
| **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. Preheat the oven to 160 degrees Celsius.
2. Mash the bananas with a fork.
3. Add 2 eggs to the mashed bananas.
4. Add the contents of the packet.
5. Add 60ml of water.
6. Heat 78g of coconut oil for 30 seconds and add to the mixture.
7. Mix the mixture until smooth batter.
8. Pour the mixture into your baking pan lined with parchment paper.
9. Bake for 40 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  |