



PRODUCT SPECIFICATIONS

Product Name: CHILLI chips with hemp seed

Starting materials: Pea flour, sunflower oil, dried potatoes, chili 2%, hemp seed 2%, pepper, sea salt 1%

Manufacturing mixing all dry ingredients, adding water, creating dough

process: frying

packaging

PRODUCT QUALITY PARAMETERS

Sensory requirements:

Appearance, shape	Chips in the form of irregular rectangles of a width of 1.5 to 2.7 cm and a thickness of 1-2 mm and their fragments
Color	Yellow - brown with a hint of orange
Smell, taste	characteristic for legume, gently hot

Additives: None

New type foods: We declare that the product is not made from GMO

material Nutritional values: in 100 g

Energy value	Proteins	Carbohydrates / of this sugars	Fats / of which saturated fatty acids	Fiber	Salt
1601 kJ /383 Kcal	16,9 g	39g/ 8g	18,5 g/ 1,79g	11,8 g	2,2g

The occurrence of allergens

	In the product	Produced in the same plant, equipment
Cereals containing gluten	NE	NE
Crustaceans and products thereof	NE	NE
Eggs and products thereof	NE	NE
Fish and related products	NE	NE
Groundnuts and products thereof	NE	NE
Soya beans (soy) and soy products	NE	NE
Milk and products thereof (including lactose)	NE	NE
Dry nuts and products thereof	NE	Yes
Celery and products from it	NE	NE
Mustard and products thereof	NE	NE
Sesame seeds and products thereof	NE	Yes
Molluscs and products thereof	NE	NE
Lupine and products thereof	NE	NE
Sulfur dioxide and sulphites in concentrations exceeding 10 mg / kg or 10 mg / l, expressed as SO ₂	NE	NE

Chilli chips with hemp seed

Company: EUPHORIA TRADE s.r.o. Klimentská 46, 110 02 Prague

1, Czech Republic

WEIGHT: 100g

Date of production: not stated

Date of minimum durability: stated in the confession

Storage conditions and shelf life: Store in clean, dry warehouses without direct sunlight. If the sun's rays fall into the warehouse, the product will get bloody, rustle, change its color. Without pests and strange odors.

Temperature: 10 - 25 ° C, humidity max. 70%.

Shelf life: 6 months from date of production. The manufacturer is not responsible for the additional pest infestation.

Recommended transport conditions: Transport in clean, dry, covered vehicles, free of odors and stockpiles. The carrier is responsible for these conditions.