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AROMTEC FUNGO PLV 8116 SA (Codice NC: 33021090)	PRODUCT VERSION: No. 1A OF 15-04-2013. The product user shall be responsible for making sure that the technical specifications are consistent with the version of the recipe written on all product labels. TECHNICAL SPECIFICATION REVISION: NO. 3 OF 02-11-2017.
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PRODUCT CERTIFICATIONS Tec-Al srl

GLOBAL STANDARD FOR FOOD SAFETY.	Formulation, mixing and packaging of food ingredients, additives, flavourings and processing aids liquid and in powder, packaged in paper bags, aluminium bags and plastic containers (BRC certificate: P1376).	
INTERNATIONAL FOOD STANDARD.	Formulation, mixing and packaging of food ingredients, additives, flavourings and processing aids liquid and in powder, packaged in paper bags, aluminium bags and plastic containers (IFS certificate: P1377).	
COMPANY TRACEABILITY SYSTEM.	Traceability System certified in compliance with UNI EN ISO 22005:2008 on ingredients and mixtures of ingredients (such as spices and aromatic herbs, additives, flavourings, colours, preservatives), processing aids and packaging material and packaging for food use. <u>Certificate no. CERT-348-2005-PC-BOL-SINCERT.</u>	

COMPANY CONTROL SYSTEMS Tec-AL srl

AUTO-CONTROL PLAN (H.A.C.C.P.)	Tec-AL s.r.l. has an H.A. C. C. P. plan (<i>Hazard Analysis Critical Control Point</i>) in place in accordance with EC Regulation 852/2004 as amended; Tec-AL s.r.l. is able to guarantee the safety and trackability/traceability (EC regulation 178/02) of the products sold from the arrival of the raw material to the sale of the finished product.	
QUALITY MANAGEMENT SYSTEM.	Quality Management System certified ISO 9001 for the formulation, mixing, packaging and sale of food ingredients. Sale of packaging and wrapping materials and equipment for food companies. <u>Certificate no. CERT-15796-2005-AQ-BOL-SINCERT.</u>	
ANALYSIS.	<u>Tec-AL s.r.l. can supply at cost price and upon request at the time of placing the order, detailed chemical / microbiological analyses of the lot ordered, performed by external ACCREDIA certified laboratories.</u>	
NHS LOCAL UNIT ACKNOWLEDGEMENT.	Acknowledgement by the Department of Public Health of the NHS Local Unit of Parma with no. 08- -031 of 21 August 2013. Acknowledgement of the suitability for the preparation, mixing, packaging, warehousing and wholesale of: Additives, flavourings and enzymes.	
HEALTH AUTHORISATION.	Health Authorisation issued by the Municipality of Traversetolo (Parma) no. 476 of 23 July 2007, index no. 18434.	

STATEMENTS Tec-AL srl

H.A.C.C.P.	Tec-Al s.r.l. declares that this product is manufactured in conformity with the requirements of EC Regulation 852/2004 on the hygiene of foodstuffs.
GMO.	Tec-AL s.r.l. declares, in accordance with the information found by our suppliers, that the raw materials used in the preparation of the Tec-AL s.r.l. food mixtures do not consist of, do not contain and are not made from genetically modified organisms in compliance with the accidental contamination limits, in accordance with EC Regulation 1829/2003 and EC Regulation 1830/2003 as amended.
PACKAGING SUITABILITY.	Tec-AL s.r.l. declares that the packaging material used for the packaging of the products are food-grade and/or can come into contact with food in accordance with Ministerial Decree 21 March 1973 as amended, Presidential Decree 777/82 as amended, EC Regulation 1935/2004, EC Regulation 2023/2006 and EU Regulation 10/2011 as amended.
IONISING RADIATION.	Tec-Al s.r.l. declares that the product in question does not undergo treatments with ionizing radiation. Should the current circumstances change, we will inform you in accordance with the applicable legal requirements.

<u>PESTICIDES.</u>	Tec-Al s.r.l. declares that the product complies with the Maximum Residues Limits (MRLS) imposed by the Italian and European legislation in force for pesticides in or on food and feed of plant and animal origin (Reg. EC 396/05 as amended). Compliance with the MRLS shall consider the processing factors and/or the composite nature of the Tec-AL srl product in order to consider the correct amount of residues (MRLS) for pesticides.	
<u>CONTAMINANTS.</u>	Tec-Al s.r.l. declares that the product complies with the limits imposed by the Italian and European legislation in force for some contaminants in food products (Reg. EC 1881/06 as amended).	
<u>RESIDUAL SOLVENTS.</u>	Tec-Al srl confirm that in our production processes no solvents are used for the production of the products here in object. If the actual situation should be changed, we will inform you in accordance with the legal requirements.	
<u>ADDITIONAL INFORMATION.</u>	HALAL;	NOT DEFINED.
	KOSHER;	NOT DEFINED.
	Organic Product (BIO)	The product is not organic.
	VEGAN (Lacto-Ovo)	NOT DEFINED.
	REACH status.	The product does not require REACH registration in accordance with Annex IV, Regulation 1907/06.
<u>ORIGIN OF MAIN RAW MATERIAL.</u>	--	
<u>ORIGIN OF FINISHED PRODUCTS.</u>	European Union (Tec-AL srl - Italy).	

EXECUTIVE TECHNICAL SPECIFICATION

<u>TRADE NAME.</u>	AROMTEC FUNGO PLV 8116 SA.
<u>SALES DENOMINATION</u>	Powdered flavouring for foodstuffs.
<u>COMPOSITION/INGREDIENTS.</u>	Composition of flavourings in descending order of weight: flavouring substance, flavouring preparation. Supported by: salt (NaCl), Vegetable fibers (bamboo). Sugar (dextrose, sucrose), Maltodextrin (corn and / or potato). <i>All the flavouring substances and flavouring preparations contained in this product are classified GRAS (Generally Recognized as Safe) by the FDA and/or FEMA. Approved by USDA and Canadian Ministry of Agriculture.</i> The flavouring preparations used in this natural flavouring comply with EC Regulation 1334/2008 as amended.
<u>DESCRIPTION AND APPEARANCE</u>	Blend powder made from flavouring; note of fresh mushroom.
<u>USE:</u>	For food preparations and foodstuffs where use is permitted. Restricted use semi-finished product for foodstuffs, intended for professional use. Not intended for the final consumer. Tec-Al srl invites all users to open the following YouTube link to view examples of preparations made with the use of Tec-Al srl ingredients: https://www.youtube.com/channel/UC3geXfaBihQoRRddOOUndAA
<u>DOSE</u>	According to the current legislation in force. Recommended dose: 0.15% - 0.5%
<u>DECLARATION ON THE LABEL.</u>	Flavouring.
<u>STORAGE AND SHELF-LIFE</u>	The product shall be stored in cool and dry places at a maximum temperature of 23°C, away from light and heat sources. In its original packaging and stored properly, it has a DMD (date of minimum durability) of 24 months, which is shown automatically on all package labels.
<u>PACKAGING</u>	Multilayer bag in aluminum coupled with 1 kg polyethylene. Packaged in 25 kg cartons.
<u>LEGISLATION.</u>	The composition and doses to be used comply with the date of the "Version" and "Revision" below. The manufacturer shall not be liable if, at a later date, legislative amendments are enforced, which are in contrast with the composition and the suggested doses. In this case the user is expected to request updated technical specifications. ATTENTION: the product contains ingredients and/or food additives for which use is restricted by the legislation in force. Therefore, <u>if not used on its own</u> , but together with other mixtures, the user shall make sure that the contribution of the latter does not cause the legal limit to be exceeded and the declarations on the label to be changed.
<u>ADDITIONAL NOTES.</u>	--

Declaration of the substances or products that cause allergies or intolerances complying with Annex II of EU Regulation 1169/2011 as amended.

<u>FOOD ALLERGENS.</u>	<u>Present as an ingredient and/or derived product</u>		<u>Present because of cross-contamination</u>	
	No	Yes	No	Yes
Cereals containing gluten (i.e. wheat, rye, barley, oats, kamut or their hybridised strains) and products thereof (1).	X		X*	
Crustaceans and products thereof.	X		X*	
Eggs and products thereof.	X		X*	
Fish and products thereof (1).	X		X*	
Peanuts and products thereof.	X		X*	
Soybeans and products thereof (1).	X		X*	
Milk and products thereof (including lactose) (1).	X		X*	
Nuts: almonds (<i>Amigdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia terniofolia</i>) and products thereof .	X		X*	
Celery and products thereof.	X		X*	
Mustard and products thereof.	X		X*	
Sesame seeds and products thereof.	X		X*	
Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l expressed as SO ₂ .	X		X*	
Lupins and products thereof.	X		X*	
Molluscs and products thereof.	X		X*	

(1): Products thereof, provided the process they undergo is not likely to increase the level of allergenicity assessed by the EFSA for the basic product from which they are made.

(2): Substances or products that cause allergies or intolerances (management of cross - contamination in the Tec-Al srl plant):

The management of substances and/or products that cause allergies or intolerances in the Tec-Al srl plant is an integral part of the company food safety systems that are certified by applying the following "PRP: Prerequisite programmes":

1. Qualification of raw materials (technical specifications and allergen specifications);
2. Cleaning and sanitizing plan for equipment/rooms and tools, systematically applied between different production batches (with allergens/without allergens);
3. Production plan prepared according to the product ingredients depending on the allergen content;
4. Specific storage procedures with identification of products containing allergens;
5. Staff training on allergen risk (direct or accidental contamination) and on behaviours required during allergen handling;
6. Analysis of allergen risk according to the HACCP method, applied and implemented for each production line.

Tec-Al srl requests suppliers all possible information and declarations, and it manages such risk (cross-contamination) with appropriate operational procedures and work instructions (Re. point (2) above) and carries out random analytical controls (check for allergens with ELISA and PCR methods) on raw materials and contact surfaces that may pose this risk based on the experience gained and the documentation received. **Based on risk assessment, the operational procedures enable to exclude the presence of cross contamination deriving from allergens and/or processes present in Tec-Al srl's production site.**

(*): Risk of cross - contamination in the countries of origin and processing: for spices and aromatic herbs and/or their blends **Tec-Al srl cannot exclude in an ABSOLUTE way, irrespective of the risk assessment carried out and, based on the documentation received from the suppliers, the hazard of the presence of substances that cause allergies and intolerances due to accidental and/or technically unavoidable contamination deriving from the countries of origin and/or processing that are difficult to manage in the operational phase** based also on the Quantification limits (LQ) and the Detection limits (LD) of the ELISA and PCR analytical methods used in ACCREDITED laboratories and on the sampling Analysis Plan.

With reference to the above, the ABSOLUTE guarantee against the risk of cross-contamination (spices and aromatic herbs and/or their blends) is given/confirmed by a test of the lot checking for the presence of the 14 allergens (Re. Annex II of Regulation EU 1169/11) and, unless otherwise agreed, at the cost price (charged to the customer/user).

(3): In case of presence of cereals containing gluten in the product:

Calculation of the gluten content:

GLUTEN	ABSENT: X	PRESENT:
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Please note that should the product contain GLUTEN, the claims allowed on the absence of gluten or on its reduced presence in foods shall be in accordance with the following legislation: article 36, paragraph 3 (d) of EU regulation 1169/2011, EC Regulation 41/2009, EU Regulation 609/2013 and EU Regulation 828/2014:

1) <= 20 ppm (mg/kg): SENZA GLUTINE – (GLUTEN-FREE) and for products specifically formulated for celiacs (e.g. bread, pasta, etc...) with wording "GLUTEN-FREE" shall be accompanied by the statement "SPECIFICALLY FORMULATED FOR PEOPLE INTOLERANT TO GLUTEN (or alternatively "SPECIFICALLY FORMULATED FOR CELIACS");

2) > 20 ppm - <= 100 ppm: WITH VERY LOW GLUTEN CONTENT (VERY LOW GLUTEN);

3) Additional requirements: The oats in a food as in points 1) and 2) must have been specially produced in such a way as to avoid contamination from cereals containing gluten (REF. Annex to EU Regulation 828/2014).

<u>ADDITIONAL INFORMATION.</u>	<u>Presence.</u>	<u>Absence.</u>	<u>Possible Presence.</u>	<u>Nature and Amount.</u>	<u>Function.</u>
Pork and products thereof.		X			
Chicken meat and products thereof.		X			
Beef and products thereof.		X			
Gelatine.		X			
Corn starch and products thereof.	X			Dextrose, Maltodextrin.	Support.
Yeast extract and products thereof.	X			Flavouring.	--
Cocoa and products thereof.		X			
Legumes/pulse and products thereof.		X			
Potatoes.		X			
Sorbic acid and sorbates (E 200 - E 203).		X			
BHA/BHT (E 320 - E 321).		X			
Benzoic acid and benzoates (E 210 - E 219).		X			
Tartrazine (E 102).		X			
Fruit: orange, kiwi, peach, apple, banana.		X			
Mushrooms.		X			
Vanilla.		X			
Coriander.		X			
Umbellifers.		X			
It contains Glutamate (E 620 - E 625).		X			
It contains Disodium guanylate (E 627).		X			
It contains Disodium inosinate (E 631).		X			
It contains native Glutamate.			X	Yeast extract.	--
Specify any EC approved additives identified by the letter E.		X			

PRODUCT CHARACTERISTICS AND ANALYTICAL DATA.

<u>ORGANOLEPTIC PROPERTIES.</u>	Appearance: powder.	Smell: typical.	
	Colour: bright.	Taste: consistent with smell.	

<u>NUTRITIONAL FACTS.</u>	<u>Nutritional information per 100 g/100 ml of product (calculated).</u>		
Energy value.	52 – 80 Kcal	221 – 340 kJ	
TOTAL FAT.	0 g.		
of which Saturated fat.	0 g.		
CARBOHYDRATE.	13 – 20 g.		
of which sugars.	2 – 5 g.		
PROTEIN.	0 g.		
SALT.	40 – 50 g.		
<p>1. The above mentioned information is indicative and corresponds to our best experience. 2. If nutritional data is not given (Re. N.A.), refer to ANNEX V "foods that are exempted from mandatory nutrition declaration" of EU Regulation 1169/2011.</p>			

<u>CHEMICAL AND PHYSICAL DATA.</u>	Average characteristics.	Total foreign bodies <0.3%.
	Pesticides (PF). The product complies with the Maximum Residues Limits (MRLS) imposed by Italian and European legislation in force for pesticides in or on food and feed of plant and animal origin (Reg. EC 396/05 as amended). Compliance with the MRLS shall consider the processing factors and/or the composite nature of the Tec-AL srl product in order to consider the correct amount of residues (MRLS) for pesticides.	
	Heavy metals. The product complies with the Maximum Residues Limits imposed by Italian and European legislation in force for heavy metals (Reg. EC 1881/06 as amended).	
	Sudan Dyes.	
	N.A.	

<u>MICROBIOLOGICAL DATA.</u>	Bacillus cereus	<100 cfu/g	Salmonella spp.	Absent in 25 g
	Clostridium perfringens	<100 cfu/g	Listeria monocytogenes.	Absent in 25 g
	Escherichia coli	<10 cfu/g		
	Staphylococci Coag. (+)	<100 cfu/g		
	Moulds	<2000 cfu/g		
	Yeasts	<2000 cfu/g		

<u>FILTH TEST.</u>	N/A	

LEGAL NOTES

IT IS THE RESPONSIBILITY OF THE USER OF TEC-AL SRL PRODUCT TO MAKE SURE THAT THE USE OF A PRODUCT IN A CERTAIN FOODSTUFF AND IN A SPECIFIC GEOGRAPHICAL AREA (COUNTRY) IS PERMITTED BY THE APPLICABLE LAW. THE INFORMATION CONTAINED HEREIN REFERS TO THE TEC-AL PRODUCTS IN THEIR ORIGINAL PACKAGING AND THE NORMATIVE REFERENCES GIVEN IN THE TECHNICAL SPECIFICATION ARE AN INDICATION. THE LEGISLATION CONSIDERED MAY INDEED BE AMENDED AND INTEGRATED. IT THUS FALLS WITHIN THE RESPONSIBILITY OF THE USER TO CHECK THE ACCURACY OF THESE REFERENCES AND THEIR VALIDITY. THE USER SHALL THEREFORE HAVE THE OBLIGATION AND DUTY TO PROVE BY MEANS OF TESTS AND QUALITY CERTIFICATIONS THE CORRECT USE OF THE PRODUCTS SOLD AND/OR ADVERTISED BY TEC-AL ACCORDING TO THE SAFETY, ENVIRONMENTAL, ECOLOGICAL AND MEDICAL REGULATIONS IN FORCE, AS WELL AS ANY OTHER APPLICABLE ONES.

TEL-AL SRL SHALL NOT ASSUME ANY LIABILITY RESULTING FROM IRREGULAR, IMPROPER OR ILLEGAL USE, DIRECTLY OR INDIRECTLY OF ANY KIND OF PRODUCT PRESENTED OR SOLD. THE NORMATIVE REFERENCES GIVEN IN THE TECHNICAL SPECIFICATIONS ARE AN INDICATION. THE LEGISLATION CONSIDERED MAY INDEED BE AMENDED AND INTEGRATED. IT THUS FALLS WITHIN THE RESPONSIBILITY OF THE USER TO CHECK THE ACCURACY OF THESE REFERENCES AND THEIR VALIDITY.

THE INFORMATION CONTAINED ON THIS TECHNICAL SPECIFICATION MAY BE CHANGED; IF NO SPECIFICATIONS HAVE BEEN SIGNED FOR ACCEPTANCE BY BOTH PARTIES, Tec-Al srl RESERVES THE RIGHT TO ISSUE NEW REVISIONS WITHOUT NOTICE.

CONFIDENTIALITY.

This technical specification and the information contained herein are the property of Tec-Al srl and shall not be disclosed to third parties without the approval and written consent of the company.

COURT OF COMPETENT JURISDICTION.

For any dispute the court of competent jurisdiction is that of PARMA.

THIS DOCUMENT ANNULS AND REPLACES ANY PREVIOUS VERSION / REVISION.



This document is not signed because issued electronically.

FOOD INGREDIENTS - SALT - SPICES - HERBS - FLAVOURINGS - CHEMICAL ADDITIVES - BALANCED BLENDS OF INGREDIENTS AND ADDITIVES - CUSTOMIZED BLENDS OF INGREDIENTS AND ADDITIVES - DEHYDRATED BREAD - COATINGS - CASINGS - TWINES - NETS - ROPES - BAGS FOR PACKAGING - POLYETHYLENE BAGS AND SHEETS - LITHOGRAPHED PVC AND ALUMINUM SEALS - COLDROOMS FOR DRY-CURED MEAT MATURATION AND DRYING - APPLICATION TECHNICAL ADVICE.