

Visitor address: Prochamp Ingredients BV – Laarstraat 2 – 5334 NS Velddriël – The Netherlands

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www.kingusto.com

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Specification Kingusto LC50:

Product	Mushroom concentrate
Ingredients	100% mushroom juice from blanched mushrooms

Explanation of production method:

Mushrooms (*Agaricus bisporus*) are blanched. The blanching water is filtered by a centrifuge. The centrifuged blanching water is pumped through a 0.1 mm sieve and concentrated until 48 – 52% dry matter. Before packaging, the concentrate is pumped through a 1.5 mm sieve. The product is food grade. This is also a non-Genetically Modified Organisms product, it's not tested on animals and not subjected to irradiation.

Physical analysis:

		Method
Dry matter	48 – 52%	ISO 287
pH-value in a 10% solution	5.0 – 6.5	ISO 1842
Colour	Brown in solution	

Microbiological specifications:

		Method
Aerobic plate count	< 10000 cfu / g	ISO 4833-1
Enterobacteriaceae	< 10 cfu / g	ISO 21528-2
Listeria monocytogenes in 25 g	Absent	ISO 11290-1
Salmonella in 25 g	Absent	ISO 6579
Yeast	< 100 cfu / g	ISO 7954
Moulds	< 100 cfu / g	ISO 7954

Nutritional values for 100g:

These values are indicative due to raw materials fluctuations.

The values depicted below comes from analytical data and theoretical data.

Energy value	64	kcal
Protein (N*6,25)	12.5	gram
Carbohydrate	2.33	gram
Sugar	1.9	gram
Polyols (mannitol)	21.8	gram
Fat	0.3	gram
Fibre	0.6	gram
Dry matter	48-52	gram
Ash (Minerals)	11.2	gram
Potassium	4.99	gram
Sodium	0,282	gram
Salt as NaCl	0,717	gram

Packaging: 25 kg in rectangular bucket (LxWxH = 395x295x312 mm).

Shelf life: 24 months in the original closed packaging stored at -18°C
4 months in the original closed packaging stored at < 4 °C.
Once opened store chilled (< 4 °C) and limited shelf life.

Declaration: Mushroom extract
Mushroom (juice) concentrate
Natural mushroom flavour
Natural flavour (when no noticeable mushroom taste in final product)
According to (EC) No 1334/2008

Recommended dosage: **0.1 - 2.5%**
0.1 - 0.2% (taste enhancing)
0.2 – 2.5% (taste enhancing with deeper savory taste)

Organoleptic testing: 2% in hot water with addition of 0.2% table salt

Safety: This product does not meet any of the criteria as defined in article 31 of Regulation (EC) No 1907/2006 (REACH) and its amendments – No mandatory material safety data sheet.

Kosher: Yes certified

Halal: Yes certified

Due to strong concentration a partial or complete crystallization can appear, without altering the organoleptic quality of the product. We recommend to homogenize before use. This can be done by mixing or heating up the solution, so that crystals will dissolve.

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ALLERGEN INFORMATION

Presence of allergens

LeDa code	GS1 code	Allergen	As an ingredient	Traces
		Legal allergens		
1.1	UW	Wheat	No	No
1.2	NR	Rye	No	No
1.3	GB	Barley	No	No
1.4	GO	Oats	No	No
1.5	GS	Spelt	No	No
1.6	GK	Kamut	No	No
1	AW	(*) gluten	No	No
2.0	AC	Crustaceans	No	No
3.0	AE	Egg	No	No
4.0	AF	Fish	No	No
5.0	AP	Peanuts	No	No
6.0	AY	Soy	No	No
7.0	AM	Cow's milk	No	No
8.1	SA	Almonds	No	No
8.2	SH	Hazelnuts	No	No
8.3	SW	Walnuts	No	No
8.4	SC	Cashews	No	No
8.5	SP	Pecan nuts	No	No
8.6	SR	Brazil nuts	No	No
8.7	ST	Pistachio nuts	No	No
8.8	SM	Macadamia/Queensland nuts	No	No
8	AN	(*) Nuts	No	No
9.0	BC	Celery	No	No
10.0	BM	Mustard	No	No
11.0	AS	Sesame	No	No
12.0	AU	Sulphite	No	No*
13.0	NL	Lupin	No	No
14.0	UM	Molluscs	No	No
		Additional allergens	No	No
20.0	ML	Lactose	No	No
21.0	NC	Cocoa	No	No
22.0	MG	Glutamate (E620 - E625)	No	No
23.0	MK	Chicken meat	No	No
24.0	NK	Coriander	No	No
25.0	NM	Corn/maize	No	No
26.0	NP	Legumes	No	No
27.0	MC	Beef	No	No
28.0	MP	Pork	No	No
29.0	NW	Carrot	No	No

*Based on recommended dosage rate