

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

Post address: Prochamp Ingredients BV – PO Box 55 – 5330 AB Kerkdriel – The Netherlands

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www.kingusto.com

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Specification Kingusto PC45:

Product	Mushroom extract powder
Ingredients	45% (+/-3%) mushroom extract dry matter and 55% (+/-3%) maltodextrin

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 25% dry matter. Before spray drying, the concentrate is pumped through a 1.5 mm sieve and the product is then spray-dried on a maltodextrin carrier. The product is food grade. This is also a non-Genetically Modified Organisms product, it's not tested on animals and not subject to irradiation.

Physical analysis:

		Method
Moisture	<5%	ISO 287
pH-value in a 10% solution	5.0 – 6.5	ISO 1842
Colour	Light brown hygroscopic powder	

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	265	kcal
Protein (N*6,25)	11.3	gram
Carbohydrate	52.6	gram
Sugar	2.1	gram
Polyols (mannitol)	16	gram
Fat	0.4	gram
Fibre	0.8	gram
Dry matter	>95	gram
Ash (Minerals)	10.3	gram
Potassium	4.71	gram
Sodium	0.26	gram
Salt as NaCl	0.67	gram

Packaging:	25 kg paper bag kraft brown + blue PE inner bag sewed.
Shelf life:	24 months in the original closed packaging in a cool and dry place.
Declaration:	Mushroom extract, maltodextrin Mushroom (juice) concentrate, maltodextrin Natural mushroom flavour, maltodextrin Natural flavour (when no noticeable mushroom taste in final product), maltodextrin 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% powder 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

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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	Yes (maltodextrine is corn based)	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