



## PRODUCT SPECIFICATION

### NAME OF PRODUCT:

**RAW CANNABIS PROTEIN BAR** with hemp protein, hemp seeds, hazelnuts and cocoa butter  
50g

### PRODUCT DESCRIPTION :

**Product description** Raw hemp protein bar with hemp seed, hazelnuts and cocoa powder  
**Selling designation:** Protein bar  
**Ingredients :** Date paste, hemp protein 10%, roasted **hazelnuts** 10%, hemp seed 6,5% , fat-reduced cocoa powder 6%, cocoa butter 1,5%

#### Advised additional information : **Gluten free product**

Store in dry area. Protect against heat.  
 May contain peanuts, nuts, soya and milk  
 Hemp protein contain THC max. 2,0 mg/kg

### PRODUCT INFORMATION :

Organoleptic information		Method
<b>Visual</b>	dark bar with hazelnuts and seeds	sensorial evaluation
<b>Olfactory</b>	characteristic of raw materials used	sensorial evaluation
<b>Gustatory</b>	characteristic of raw materials used	sensorial evaluation
<b>Texture</b>	semiplastic	sensorial evaluation

Serving size one bar 50 g e				
Nutrition information	Amount per 100 g	Amount per Serving	Daily value % RI (50g)	Method
Calories, total	1577 kJ/ 376 kcal	789 kJ/ 188 kcal	9%	calculated
Total fat	13 g	6,4g	9%	calculated
Saturated fat	2,2 g	1,1 g	6%	calculated
Carbohydrate	48 g	24 g	9%	calculated
Sugars	45 g	22 g	24%	calculated
Fiber	11 g	5,4 g	-	calculated
Protein	12 g	5,8 g	12%	calculated
Salt	0,02 g	0,01g	0%	calculated

*The nutritional values are indicate data. They are obtained by calculation and based on the contribution of each ingredient in the finished product. Ingredients data come from literature and/or supplier technical sheets. Energy value is calculated.*

Percent RI Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Foreign bodies	Units	Maxi	Method or reference
Dangerous to consumer	nb/packs	0	visual sorting
Of vegetal nature	nb/packs	1	visual sorting
<b>GMO</b>			

Raw material made by GMO				NO
Raw material with content of GMO				NO
Allergens	Product	Machinery	Production plant	
Gluten			x	
Crustaceans				
Eggs				
Fish				
Peanuts		x	x	
Soya		x	x	
Milk		x	x	
Nuts	x	x	x	
Celery				
Mustard				
Sesame				
Molluscs				
Lupine				
Sulphur dioxide				
Physico-chemical information				Method or reference
Bar length	85 - 105 mm			Calliper rule
Bar width	32 +/- 2 mm			Calliper rule
Bar thickness	10 - 14 mm			Calliper rule
Pack weight	50 g +/- 9%			in accordance with law
Microbiological information				
Microbiological Requirements: Commission Regulation (EC) No 1441/2007 on microbiological criteria for food does not impose mandatory criteria for this type of product.				
Contaminated information				
Chemical Requirements: Commission Regulation (EC) No 1881/2006 laying down maximum levels for certain contaminants in foodstuffs does not provide mandatory criteria for this type of product.				
Product preservation	Best before date	Temperature °C	% relative air humidity	
	9 months	25	60	
Transport	Carriage shall be carried out in clean, dry, covered means of transport, intended only for the transport of food, odorless and stubborn pests, separately from substances liable to affect the quality of the product.			