



Date:
November 25, 2016

Our ref:
9017-1/16 DEU

PRODUCT SPECIFICATION

Product:	VEGETA Food seasoning Dehydrated product
	VEGETA Mješavina začina s povrćem Dodatak jelima Dehidrirani proizvod
Code:	5130RD 5133RD E580RD
Net. wt.	250g 500g 1 kg
Food business operator:	Podravka d.d., A. Starčevića 32, 48000 Koprivnica, Croatia
Ingredients:	Table salt, dehydrated vegetables 15,5% (carrot, parsnip, potato, onion, celery, parsley leaf), flavour enhancers (monosodium glutamate, disodium inosinate), sugar, spices, corn starch, colour (riboflavin).
Organoleptic characteristics:	Homogeneous powder mixture light yellow coloured with visible pieces of vegetables. Odour is characteristic for the ingredients of which the product is made of.
Nutrition information:	100g of product contains approx.: Energy 697 kJ/164 kcal Fats < 0,5 g - of which saturates 0,2 g Carbohydrate 32,0 g - of which sugars 22,0 g Proteins 8,5 g Salt 56,9 g
Allergens:	Contains celery.
Durability:	24 months.
Storage conditions:	Keep in a dry place in ambience conditions.

The product is produced and controlled according to the Croatian Food Law (Official Journal no. 81/13 with amendments), as well as other relevant food legislation in force of the Republic of Croatia and European union.

Director of Regulatory Affairs Department
dr. sc. Nada Knežević





Date:
November 25, 2016

Our ref:
9018-2/16 DEU

PRODUCT SPECIFICATION

Product:	AJVAR HOT Pasteurized vegetables														
	AJVAR LJUTI Pasterizirano povrće														
Code:	5056RD														
Net wt.:	350g														
Food business operator:	Podravka d.d., A. Starčevića 32, 48000 Koprivnica, Croatia														
Ingredients:	Paprika (76%), eggplant (12%), sunflower oil, vinegar, tomato concentrate (2,6%), table salt, hot pepper (1%), sugar, spices.														
Organoleptic characteristics:	Homogeneous consistency, without liquid phase separation orange-red coloured. Taste and odour are characteristic for the ingredients of which the product is made of.														
Nutrition information:	100g of product contains approx.: <table><tr><td>Energy</td><td>325 kJ/78 kcal</td></tr><tr><td>Fats</td><td>4,0 g</td></tr><tr><td>- of which saturates</td><td>0,3 g</td></tr><tr><td>Carbohydrate</td><td>11,0 g</td></tr><tr><td>- of which sugars</td><td>8,0 g</td></tr><tr><td>Proteins</td><td>1,5 g</td></tr><tr><td>Salt</td><td>1,5 g</td></tr></table>	Energy	325 kJ/78 kcal	Fats	4,0 g	- of which saturates	0,3 g	Carbohydrate	11,0 g	- of which sugars	8,0 g	Proteins	1,5 g	Salt	1,5 g
Energy	325 kJ/78 kcal														
Fats	4,0 g														
- of which saturates	0,3 g														
Carbohydrate	11,0 g														
- of which sugars	8,0 g														
Proteins	1,5 g														
Salt	1,5 g														
Allergens:	Not contains allergens.														
Durability:	36 months.														
Storage conditions:	Keep in a dry place, away from direct light. Refrigerate after opening up to ten days.														

The product has been produced and controlled according to the Croatian Food Law (Official Journal no. 81/13 with amendments), as well as other relevant food legislation in force of the Republic of Croatia and European Union.

Director of Regulatory Affairs Department
dr. sc. Nada Knežević





Date:
November 25, 2016

Our ref:
9019-1/16 DEU

PRODUCT SPECIFICATION

Product:	AJVAR MILD Pasteurized vegetables
	AJVAR BLAGI Pasterizirano povrće
Code:	9102RD
Net wt.:	350g
Food business operator:	Podravka d.d. A. Starčevića 32, 48 000 Koprivnica, Croatia
Ingredients:	Paprika (76%), eggplant (12%), sunflower oil, vinegar, tomato concentrate (2,6%), table salt, sugar, spices, hot pepper.
Organoleptic characteristics:	Homogeneous consistency, without liquid phase separation orange-red coloured. Taste and odour are characteristic for the ingredients of which the product is made of.
Nutrition information:	100g of product contains approx.: Energy 325 kJ/78 kcal Fats 4,0 g - of which saturates 0,3 g Carbohydrate 11,0 g - of which sugars 8,0 g Proteins 1,5 g Salt 1,5 g
Allergens:	Not contains allergens.
Durability:	36 months.
Storage conditions:	Keep in a dry place, away from direct light. Refrigerate after opening up to ten days.

The product has been produced and controlled according to the Croatian Food Law (Official Journal no. 81/13), as well as other relevant food legislation in force of the Republic of Croatia and European Union.

Director of Regulatory Affairs Department
dr. sc. Nada Knežević



ANALYTICAL CERTIFICATE No. 9020/2016

Product: Vegeta 250g, 500g, 1 kg
Code: 5130RD, 5133RD, E580RD

Producer: Podravka d.d., Koprivnica,
Croatia
Customer/Purchaser:

Analytical criterion	Method	Measurement unit	Result
Organoleptic characteristics			meets
Moisture	Det. of loss in mass at 105°C	%	1,2
Sodium chloride	Det. of salt content (NaCl)-Mohr	%	55,5
MSG	Determination the content of MSG	%	15,2
Fat	Det. of fat content-Weibull Stoldt	%	0,5
Protein	Det.of proteins	%	8,5
Total reducing sugar	Sugar Det.- total invert	%	22
Saturated fatty acid	Det. of fatty acid composition –enz.deg.	%	0,2
Salt	Det. of salt – FAAS	%	56,9
Aflatoxin B1	Det. of aflatoxins content B1 (IM)-ELISA	µg/kg	< 5,0
Total aflatoxins	Det. od total contents od aflatoxins (N)	µg/kg	< 10,0
Ochratoxin	Det. of ochratoxins content A(N)-ELISA	µg/kg	< 15
Cadmium	Det. of cadmium content ET AAS	mg/kg	< 0,2
Lead	Det. of lead content ET AAS	mg/kg	< 2,0
Arsenic	Det. of arsenic content-FIAS	mg/kg	< 1,0
Mercury	Det. of mercury content-AAS solid sampling	mg/kg	< 0,1
Aerobic mesophilic count	HRN EN ISO 4833-1:2013 / MI-18-01-01	CFU/g	< 10 ⁵
Salmonella spp.	HRN EN ISO 6579:2003 Ispr.1:2008/ MI-18-13-01	25/g	n.n.
Enterobacteriaceae	HRN ISO 21528-2:2008 / MI-18-03-01	CFU/g	< 10 ²
Staphylococcus aureus	HRN ISO 6888-1:1999 / MI-18-14-00	CFU/g	< 10
Moulds	HRN ISO 21527-2:2012 / MI-18-28-00	CFU/g	< 10 ³

The product is produced and controlled according to the Croatian Food Law (Official Journal no. 81/13 with amendments), internal standards of Podravka, as well as other relevant food legislation in force of the Republic of Croatia and EU Food legislation.

Prepared by:
Sanja Pavunc

Approved by:
Director of Regulatory Affairs Department
dr. sc. Nada Knežević

Date: November 28, 2016



PODRAVKA
PREHRAMBENA INDUSTRIJA d.d.
KOPRIVNICA 21

ANALYTICAL CERTIFICATE No. 9022/2016

Product: Ajvar mild 350g

Producer:

Podravka d.d., Koprivnica,
Croatia

Code: 9102RD

Customer/Purchaser:

Analytical criterion	Method	Measurement unit	Result
Organoleptic characteristics			meets
Sodium chloride	Det. of salt content (NaCl)-Mohr	%	1,40
Acidity	Det. of titratable acidity-food, vegetab	%	0,70
Soluble dry matter	Det. of solub. dry. matter -refractometer	%	12,8
Lead (Pb)	ETAAS	mg/kg	<0,05
Cadmium (Cd)	ETAAS	mg/kg	< 0,050
Tin (Sn)	ETAAS	mg/kg	<200
Aerobic mezofilic count	HRN EN ISO 4833-1:2013 / MI-18-01-01	CFU/g	< 10
Salmonella spp.	HRN EN ISO 6579:2003 / Cor. 1:2008/ MI-18-13-01	u 25g	n.n.
Listeria monocytogenes	HRN EN ISO 11290-1:1999 /A1:2008 /MI-18-11-01	u 25g	n.n.
Enterobacteriaceae	HRN ISO 21528-2:2008 / MI-18-03-01	CFU/g	< 1
Staphylococcus aureus	HRN EN ISO 6888-1:2004 / MI-18-14-01	CFU/g	< 1
Sulfitreducing clostridia	HRN ISO 15213:2004 / MI-18-25-00	CFU/g	< 10
Yeasts	HRN ISO 21527-2:2012 / MI-18-28-00	CFU/g	< 10
Moulds	HRN ISO 21527-2:2012 / MI-18-28-00	CFU/g	< 10

The product is produced and controlled according to the Croatian Food Law (Official Journal no. 81/13 with amendments), internal standards of Podravka, as well as other relevant food legislation in force of the Republic of Croatia and EU Food legislation.

Prepared by:
Zrinka BarjaktarovićApproved by:
Director of Regulatory Affairs Department
dr. sc. Nada Knežević

Date: November 28, 2016



ANALYTICAL CERTIFICATE No. 9021/2016

Product: Ajvar hot 350g
Code: 5056RD

Producer: Podravka d.d., Koprivnica,
Croatia
Customer/Purchaser:

Analytical criterion	Method	Measurement unit	Result
Organoleptic characteristics			meets
Sodium chloride	Det. of salt content (NaCl)-Mohr	%	1,40
Acidity	Det. of titratable acidity-food, vegetab	%	0,57
Soluble dry matter	Det.of solub.dry. matter -refractometer	%	12,5
Lead (Pb)	ETAAS	mg/kg	<0,05
Cadmium (Cd)	ETAAS	mg/kg	< 0,050
Tin (Sn)	ETAAS	mg/kg	<200
Aerobic mezofilic count	HRN EN ISO 4833-1:2013 / MI-18-01-01	CFU/g	< 10
Salmonella spp.	HRN EN ISO 6579:2003 / Cor. 1:2008/ MI-18-13-01	u 25g	n.n.
Listeria monocytogenes	HRN EN ISO 11290-1:1999 /A1:2008 /MI-18-11-01	u 25g	n.n.
Enterobacteriaceae	HRN ISO 21528-2:2008 / MI-18-03-01	CFU/g	< 1
Staphylococcus aureus	HRN EN ISO 6888-1:2004 / MI-18-14-01	CFU/g	< 1
Sulfitreducing clostridia	HRN ISO 15213:2004 / MI-18-25-00	CFU/g	< 10
Yeasts	HRN ISO 21527-2:2012 / MI-18-28-00	CFU/g	< 10
Moulds	HRN ISO 21527-2:2012 / MI-18-28-00	CFU/g	< 10

The product is produced and controlled according to the Croatian Food Law (Official Journal no. 81/13 with amendments), internal standards of Podravka, as well as other relevant food legislation in force of the Republic of Croatia and EU Food legislation.

Prepared by:
Zrinka Barjaktarović

Approved by:
Director of Regulatory Affairs Department
dr. sc. Nada Knežević

Date: November 28, 2016



PODRAVKA
PREHRAMBENA INDUSTRIJA d.d.
KOPRIVNICA 21