



Document name	Document number	Edition	Authorizer	Date updated
Dry falafel mix product specification	M-02	04	Opal Belson	November 2019

Product specification

Product name: Dry falafel mix

Manufacturer: Pellefood Ltd., Building 948, Kabri 2512000, Israel.

Preparation:

1. Mix equal amount of mixture with an equal amount of cold water (1:1 volume).
2. Let the mix rest for at least 40 min (Preferably refrigerated) and stir occasionally.
3. Deep fry at high temp. of 170c until golden-brownish color achieved.

Ingredients: Chickpeas, onion, garlic, parsley, spices(cumin, coriander seeds), salt, leavening agents (E450, E500), cornstarch.

Organoleptic demands:

Color	Typical yellow
Taste	Typical
Structure	Powder

Microbial demands in 1g:

Total count	< 2X10 ⁵
E-coli	<10
Coliforms	< 1X10 ⁴
Molds	< 5X10 ²
Salmonella	Negative in 25g

Nutritional values per 100g:

Energy kJ/kcal	1502/359
Protein (g)	19
Carbohydrate (g)	62
Of which sugars (g)	3
Dietary fibers (g)	14
Total Fats (g)	3.7
Of which saturates (g)	0.46
Trans fatty acids (g)	0
Cholesterol (mg)	<2
Sodium (mg)	1309



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Salt (g)	3.27
Calcium (mg)	175.5
Iron (mg)	6.6
Potassium (mg)	1205.7

Chemical residues & heavy metals: The product will not contain any chemical residues or heavy metals in level that exceeding the Israeli regulation standards.

Packaging: 10kg box (4 bags of 2.5kg) / 800g bags / 400g bags / 180g bags.

Storage conditions: Keep in a cool and dry place.

Shelf-life: 18 months.

Markings: This product will be marked according to the law, and will include the following Statistics: product's name, manufacturing name, ingredients, manufacturing date, symbols of being kosher, etc.