

# PRODUCT SPECIFICATION



## ARTICLE NAME

**1038705-001  
BIOSTART CLASSIC 50**

### NAME OF THE FOOD

Starter cultures  
for spreadable raw sausages

### COMPONENTS

Carrier: dextrose;  
starter cultures.

### NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC REGULATION (EU) NO 1169/2011

Ingredients without a technological function in the final product such as additives or processing aids, carriers and ripening agents (constituents, which are degraded in fermented products) do not require a declaration and are therefore not listed.

### USAGE RATE / PROCESSING

25 g package for every  
50 kg mass

Our recommendation: Dissolve the starter cultures in a little cold water before processing and add them at the beginning of the cutter process.

Further processing, as well as adding spices and salt as usual.

Alternatively, the starter cultures can also be added dry.

Recommendation: Mix spice and starter cultures.

Starter cultures are an "ingredient of non-agricultural origin" according to Bio-VO and are therefore suitable for organic products.

### PRODUCT PROPERTIES

Texture	dry product
Vegan suitable	yes
Lacto vegetarian suitable	yes
Ovo-lacto vegetarian suitable	yes

This product might be subject to natural colour variations which do not influence the quality of the product itself or the final manufactured product.

### MICROBIOLOGICAL DATA

	TARGET LEVEL	LIMIT VALUE
<b>Salmonella</b>		negative / 25g
<b>Listeria monocytogenes</b>		negative / 25g

### PLEASE NOTE

The chemical/physical and bacteriological guidance and critical values are subject to the statistical safety of our sampling procedure for raw spices (as defined by DIN EN ISO 948 and EU Regulation 2023/915 as amended).

### MINIMUM SHELF LIFE

12 months from production

### RECOMMENDED STORAGE

Store protected from heat, best at -18 °C. After opening use immediately.

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## GMO STATUS

Our products are not subject to a duty of labelling according to EU regulations 1829/2003 and 1830/2003.

## INFORMATION ON ALLERGENIC INGREDIENTS (according to regulation (EU) no 1169/2011)

ALLERGEN	INGREDIENT OF RECIPE
cereals containing gluten and products thereof	No
crustaceans and products thereof	No
eggs and products thereof	No
fish and products thereof	No
peanuts and products thereof	No
soybeans and products thereof	No
milk and products thereof (including lactose)	No
nuts and products thereof	No
sesame and products thereof	No
sulphur dioxide and sulphites at concentrations more than 10 mg/kg expressed as SO <sub>2</sub>	No
celery and products thereof	No
mustard and products thereof	No
lupine and products thereof	No
molluscs and products thereof	No

We confirm that all information given is according to EU regulation 1169/2011 and has been evaluated on basis of our recipes and declarations of our suppliers. Our internal guidance for cleaning proceedings from acceptance to dispatch of goods, minimizes the risks of contamination and cross contamination in our factory. We would like to point out, that risks of cross contamination can not be excluded all along the supply chain entirely. According to Article 36 of Regulation (EU) 1169/2011 the labelling of trace amounts of allergens is not required for our final products.

## NUTRITIONAL DATA

<b>Energy</b>	1665 kJ/100g	398 kcal/100g
<b>Fat</b>	0 g/100g	
- of which saturates	0 g/100g	
<b>Carbohydrate</b>	94 g/100g	
- of which sugars	94 g/100g	
<b>Fibre</b>	0 g/100g	
<b>Protein</b>	2,9 g/100g	
<b>Salt</b>	0 g/100g	
<b>Sodium</b>	0 g/100g	

## PLEASE NOTE

The stated data were calculated, not analysed. They are average values. The salt content is stated as sodium (from all sources) x 2.5 according to the FIC regulation. Information on spice coated foils and casings [g/piece].

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## PACKAGE

The used packaging material is adapted for contact with food and agrees with following standards:

- Commission Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food as amended.
  - Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food as amended, in conjunction with EU Regulation 2024/3190 on the use of bisphenol A (BPA).
  - The Austrian Food Safety and Consumer Protection law, BGBl Nr. 13/2006 as amended
- Regulation (EC) 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs as amended, as well as the correlating national regulations.

## SPECIFIC METHODS OF TREATMENT

We confirm, that this product is neither treated with ethyleneoxid nor by irradiation.

## TRACEABILITY

From raw material acceptance to our distribution store, we guarantee a traceability of our products according to EU regulation 178/2002. Until the expiry date a sample of each product batch is kept under constant temperatures in a safe place.

## STATEMENT

RAPS works according to a process-oriented quality and food safety management system with HACCP and is certified according to IFS Food. In consideration of the requirements of the Codex Alimentarius Austriacus chapter B28 and the Austrian LMSVG (Food Safety and Cosumer Protection Law) all specifications comply with the current EU food law regulations, e.g. Reg (EC) 178/2002 as amended incl. accompanying law, Reg (EC) 2023/915 on food contaminants, Reg (EC) 396/2005 on food pesticides, Reg (EC) 1333/2008 on food additives, Reg (EC) 1334/2008 on food flavourings incl. Reg. (EC) 2065/2003 in connection with implementing Reg (EC) 1321/2013 on smoke flavourings and Reg (EC) 1332/2008 on food enzymes.

The product is designated for industrial purposes only. The user has to consider the respective requirements (incl. any maximum quantities) as well as the local legal provisions, regulations and specifications. Therefore specific contents of ingredients are listed in the section "Product properties". With the recommended addition, conformity for the intended purpose is ensured. The information does not release the user from self checks. In seasonings with salpeter for traditionally cured products, more than 90 mg/kg (ppm) nitrate ion are added before drying. The content in the end product is quantity-limited, technology-dependent and has to be checked analytically by the user where necessary.

This document and its content is confidential and must not be shared with third parties. For further information do not hesitate to contact us.

## SIGNATURE

This specification was made up electronically and is valid without signature.

Quality documents applying to this specification (amongst others Quality certificates, GVO policy, allergen policy) can be found in its latest version under: [www.raps.at](http://www.raps.at) --> The Company/Certificates

With this version all previous documents lose their validity.

Obertrum, 07.01.2026  
RAPS GmbH