

END-PRODUCT DESCRIPTION- FALAFEL			 Sonaco s.a.r.l
DOC-FSMS-EPDF-0222		Version: 00	
Issued by: Marinal GERGES	Approved by: Stephanie AL AROU	Last Update: 01/03/2022	Revision Date: 02/03/2025

<i>Product name / category</i>	<i>Falafel</i>
<i>Product description</i>	<i>Traditional Middle Eastern food</i>
<i>Ingredients / Composition</i>	<i>Grinded fava beans, grinded chickpeas, salt, sodium bicarbonate (raising agent) E500, Coriander, Cumin, Cinnamon , all spices , black pepper</i>
<i>Nutritional details</i>	<i>Average Quantity per 100 g:</i> <i>Energy: 1131 KJ / 271 Kcal</i> <i>Fat, Total: 5 g</i> <ul style="list-style-type: none"> • <i>Saturated: 0 g</i> <i>Carbohydrate: 43 g</i> <ul style="list-style-type: none"> • <i>Sugars: 5 g</i> • <i>Fibers: 5g</i> <i>Protein: 14g</i> <i>Salt: 1786 mg</i>
<i>Methods of production</i>	<i>All ingredients mentioned above are mixed together, packed with nitrogen. Packed in box then carton</i>
<i>Origin</i>	<i>Lebanon</i>
<i>Shelf life</i>	<i>Two years / keep covered</i>
<i>Biological, chemical and physical characteristics relevant to food safety</i>	<i>No standards</i>
<i>Food safety related acceptance criteria</i>	<i>No standards</i>
<i>Type of primary package</i>	<i>polypropylene bags (P.P)</i>
<i>Type of secondary package</i>	<i>Carton box 150 g</i>
<i>Special storage condition</i>	<i>Stored in a dry place</i>
<i>Special distribution method</i>	<ul style="list-style-type: none"> - <i>Stack on pallets or container floor</i> - <i>Closed trucks during transportation</i>

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<i>Customers / Intended customer</i>	<i>General public</i>
<i>Labeling remarks / special</i>	<ul style="list-style-type: none"> - <i>Ingredients</i> - <i>Nutrition Facts</i> - <i>Weight (g/oz)</i> - <i>Method of preparation (including preparation of sesame paste's sauce)</i> - <i>Name and Address of Importer</i> - <i>Name and Address of Exporter</i> - <i>Prod-Exp date</i>
<i>Final customers preparation</i>	<p><i>Ingredients are mixed with water, and then soaked.</i></p> <p><i>After you can form balls from the mixture and fried them.</i></p> <p><i>Fried falafel can be served alone as a snack, or with Arabic bread with vegetables and sesame paste's sauce.</i></p>