

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Puffed Wheatkernel LAVA;</b>
<b>Code</b>	<b>10040</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>Europe</b>
<b>Last update</b>	<b>03 September 2012</b>
<b>Issue date</b>	<b>21 May 2013</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Wheat</b>
<b>Additives</b>	<b>No additives</b>
<b>Description</b>	<b>Light puffed organic wheat suitable for use in bread dough without need to soak</b>
<b>Process</b>	<b>Cleaning wheat, heating, puffing, drying, cooling, sieving , X-ray, packing</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Grain, product specific</b>
<b>Colour</b>	<b>Product specific, white to brown</b>
<b>Taste</b>	<b>Grain, product specific</b>
<b>Appearance</b>	<b>Puffed</b>

<b>Packing</b>			
<b>Net content</b>	<b>20 kg</b>		
<b>Kind of packing</b>	<b>Multi layered Paper bag</b>		
<b>Packing size (L x W x H)</b>	<b>76x46x16</b>		
<b>Packing/layer</b>	<b>4</b>	<b>Layers/pallet</b>	<b>10</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool and dry</b>
<b>Maximum shelflife</b>	<b>Max. 12 Months</b>

Nutritional values (per 100 gram)		(average values Souci, Fachman, Kraut)	
Energy	1377 KJ		
Protein (g)	10.9		
Fat (g)	1.8	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%	
Carbohydrates (g)	59.8	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %	
Dietary fibre (g)	13.3		
Moisture (g)	< 14 %		
Mineral (mg)	Calcium (Ca):33 Iron (Fe): 3.2 Potassium(K): 382	Sodium (Na):8.0 Phosphor (P): Magnesium (Mg):	
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: 0.46 Vitamin B2: 0.09	Niacin: Vitamin B6: Vitamin C:	

Analytical properties	
Ash (%)	App. 1.5
Density g/l	510 +/- 20
Moist content	Norm 12.5 %, maximum 14%
Sieve analysis %> 3.0 mm	5% max.
Sieve analysis %< 1.0 mm	5% max

Microbiological Properties	
Total Plate Count (cfu/g)	< 5.000
Yeast (cfu/g)	< 500
Moulds (cfu/g)	< 500
Enterobacteriaceae (cfu/g)	< 10
Clostridium Perfringes (cfu/g)	< 100
Bacillus Cereus	<100
E. Coli (cfu/g)	< 10
Staphylococcus aureus	< 100
Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

Heavy metals		In accordance with EC legislation 1881/2006	
Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)			
Cow's milk protein	-	Peanuts/groundnuts (-derivatives)	-
Lactose or milk sugar	-	Peanutoil	-
(Chicken) egg	-	Sesame	-
Soya protein (-derivatives)	-	Sesame-oil	-
Soya oil	-	Glutamate (added E620-E625)	-
Gluten	+	Sulfite (E220-E228)	-
Wheat	+	Benzoic acid/Parabens (E210-E213)	-
Rye	-	Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155	-
Beef (-derivatives)	-	Tartrazine (E102)	-
Pork (-derivatives)	-	Cinnamon	-
Chicken (-derivatives)	-	Vanillin	-
Fish	-	Coriander	-
Shell-fish	-	Celery	-
Corn /Maize (-derivatives)	-	Umbelliferae	-
Cocoa	-	Carrot	-
Yeast	-	Lupine	-
Pulses	-	Mustard	-
Nuts (-derivates)	-	Mollusc (-derivates)	-
Nut-oil	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	No
NOP-certified	No
Ecosocial	No

Use	Used in bread.
-----	----------------