

# Popcorn org 25kg

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## FINISHED PRODUCT SPECIFICATION

Brand name Popcorn organic 25 kg  
GN-Code  
Recipe code 10092  
Recipe Version 1  
EAN-code HE 8718976000109  
EAN-code CE FALSE  
Bruto weight 0  
Net weight 0

### Product description

Popcorn org 25kg

### Ingredient Declaration

Corn\*

### Nutritional information

	<u>100 g</u>
Energy	1575 kJ
	375 kcal
Proteins	11.0 g
Carbohydrates	61.0 g
- Sugars	1.0 g
Fat	4.3 g
- Saturated	0.6 g
Fibre	13.0 g
Sodium	0.700 g
Moisture	15.5 g
Salt	0.017 g

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## PROPERTIES

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## Allergens and products thereof (+ = present, - = absent, ? = possible cross)

01 : Cereals containing gluten	-
* wheat	-
* rye	-
* barley	-
* oats	-
* spelt	-
* kamut or their hybridised strains	-
02 : Crustaceans and products thereof	-
03 : Eggs and products thereof	-
04 : Fish and products thereof	-
05 : Peanuts and products thereof	-
06 : Soybeans and products thereof	-
07 : Milk and products thereof (including lactose)	-
08 : Nuts i.e.	-
* almond ( Amygdalus communis L )	-
* hazelnut ( Corylus avellana )	-
* walnut ( Juglans regia )	-
* cashew ( Anacardium occidentale )	-
* pecan nut ( Carya illinoensis )	-
* brazil nut ( Bertholetia excelsa )	-
* pistachio nut ( Pistacia vera )	-
* macadamia nut ( Macadamia terifolia )	-
09 : Celery and products thereof	-
10 : Mustard and products thereof	-
11 : Sesame seeds and products thereof	-
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed	-
13 : Lupin and products thereof	-
14 : Molluscs and products thereof	-

## SKAL

SKAL code present	-
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## Production

Additives	No additives
Process	Harvest, cleaning (screening, air blowing, optical sorting monochromatic and bicromatic), packing

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## Sensorial properties

Smell	Corn
Color	Yellow
Taste	Corn
Appearance	Small corn granule

## Country of origin

Country of origin	HU
Country of agricultural origin	HU

## Shelf life

Storage conditions	Cool and dry
Minimum shelflife upon receipt at Do It, if not supplied by supplier	12 months

## Packaging information

	<b>kg</b>
Packing/layer	7,5
Layers per pallet	4
amount per pallet	30
Nettweight	25
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	25,2
Kind of packing	Paper bag
Drained weight /kg	
Latin name	Zea mays
TARIC code	10059000

## Anti-Pest Teatment

Summer Pressure Fumigation	Yes
AllYear Pressure Fumigation	No

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## Analytical properties

Ash(%)	
Whole grains/seeds (%)	
Broken (%)	<1.0% based on <50%
Paddy(%)	
Affected by ergot 'moederkoorn' (%)	
Purity (%)	
Density g/l	
Moist content(%)	
Pesticides	
Heavy metals	
Unpopped kernels(%)	
Composition(%)	
Foreign vegetable materials (%)	
Damaged(%)	<3
Water binding capacity (g H2O/g)	
pH-value	
Dry Matter	
Water holding capacity (ml/g)	
Average size	
POV (meq/kg)	
FFA	
Stones	Absent
Count /100 g	
Germination	
Dioxins	
Solids content	
Water activity(Aw)	
Dry matter(%)	
°Brix	
Foreign Matters	Insects <1%
S02(naturally exists)	
Peak viscosity	
Viscosity after ... min at 95°C	
Viscosity (at ... °C)	
Refraction in %	
Alcohol by volume	
Sugar ratio	
Acidity (ratio)	
Depigmentation	
Drained weight	
Sieve residue	
Rot	< 0,001%
Peels/Skin pieces	
Particle size < 200 US mesh	
Vanillin content(%)	
Cholesterol	
Cocoa content	
Flowing boundary (Casson 40 ° C)	
Melting point (°C)	
B-hydroxy butyric acid	
Lactic acid	
Succinic acid	
Solubility (sediment)	
Insolubles material	
Invert sugar	

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## ICUMSA

Ash content	
Alcohol by volume	
Specific gravity l/kg	
Diced pieces with skin particles	
Granulometry	
Dark grains	
Swelling index	
Torned Fruits	
Cherry stones	
Size	
Foreign material stuck to the pieces (leaves, straw, pip particles)	
Total dry extract	
Sugar free dry extract	
Salt content	
Total fat content	
Amount of shells%	
Admixture of other grains/pulses shrivelled, overdried or undeveloped	
Mudballs	
Dextrose value (DE)	
Gelatinize period	
Immature seeds	
Foreign seeds	
Discolorisation	None
Sieve analysis %> 3.0 mm	
Sieve analysis %< 1.0 mm	
Impurity	<0.01%
Kernels	
Unpopped kernels	< 5%
Expansion rate	

## Microbiological properties

	Target	Max
Total plate count (cfu/g)	< 1000.000	
Yeast (cfu/g)	< 1.000	
Moulds (cfu/g)	< 10.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E. Coli (cfu/g)	< 10	
Coliform (cfu/g)		
Enterobacteriaceae (cfu/g)	< 100.000	
Clostridium Perfringes (cfu/g)		
Bacillus Cereus(cfu/g)		
Staphylococcus aureus(cfu/g)		
Campylobacter (cfu/g)		
Listeria Monocytogenes(cfu/g)		
Pathogen bacteria (cfu/g)		
Mesophyl(cfu/10g)		
Sulphite Reducing Spores (cfu/g)		
Thermophilic aerobe Spores(cfu/g)		

## Legislation

Product is in conformity with EU legislation for foodstuffs and grown and processed in accordance with EU organic legislation. Please note that compliance with regulation for food for infants and young children is not guaranteed. More details, incl. GMO and Food Defense statement, can be found in our SSAQ document.

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## Certified

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EU organic	Yes
NOP organic	No
Korea organic	No
JAS organic	No
Organic certifier code	HU-OKO-01
Kosher	No
Halal	No
EcoSocial	No
RSPO	No
FairTrade (FLO)	No

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## Disclaimer

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All information in our product specifications is given according to our best knowledge. However this information can be subject to sudden change.

If you intend to use our products for vulnerable consumers (the allergenic, infants and young children, elderly citizens or immuno-compromised) you must note that this product is not sold as being specifically suitable for these groups. You are under the obligation to determine suitability for each batch of product bought.

For any questions related to the use and characteristics of this product, including its possible use in specific applications and the need for this product to conform to other legislation than stated in this specification, you are requested to contact our quality department via +31 85 4870431.