

Millet org 22,7kg

Date created 17-03-2014
Date updated 08-02-2016
Date printed 08-02-2016
Page 1



Brandname	Hulled Millet Organic 22,7kg
Code	10120
Version	1
EAN Trade	8718976000178
EAN Consumer	TRUE

Product description

Millet org 22,7kg

Ingredient declaration

Millet*

Nutritional information

	100 g	
Energy	1582	kJ
Energy	378	kcal
Fat	4.2	g
- Saturated	0.7	g
Carbohydrates	64.0	g
- Sugars	0.0	g
Fibre	8.5	g
Proteins	11.2	g
Salt	0.01	g
Sodium	0.005	g
Moisture	9.0	g

Millet org 22,7kg

Date created 17-03-2014
Date updated 08-02-2016
Date printed 08-02-2016
Page 2



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

	Origin
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 (<i>Amygdalus communis</i> L)	-
* hazelnut (<i>Corylus avellana</i>)	-
* walnut (<i>Juglans regia</i>)	-
* cashew (<i>Anacardium occidentale</i>)	-
* pecan nut (<i>Carya illinoensis</i>)	-
* brazil nut (<i>Bertholetia excelsa</i>)	-
* pistachio nut (<i>Pistacia vera</i>)	-
* macadamia nut (<i>Macadamia terifolia</i>)	-
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 -

Production

Additives No additives
Process Millet is harvest and stored in the factory. It is cleaned and packed

Millet org 22,7kg

Date created 17-03-2014
Date updated 08-02-2016
Date printed 08-02-2016
Page 3



Sensorial properties

Smell	Good, fresh, free of off-odours
Color	Yellow -tan tot w hite
Taste	Good, pleasant, mild
Appearance	Small, spherically shaped seed

Country of origin

Country of origin	US
Country of agricultural origin	US

Shelf life

Storage conditions	Cool and dry
Minimum shelflife upon receipt at DO-IT, if not specified by supplier	12 months after hulling

Packaging information

	kg
Packing/layer	5
Layers per pallet	0
amount per pallet	33
Nettweight	22,7
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	22,9
Kind of packing	Multi layer paper bag
Drained weight /kg	
Latin name	Panicum miliaceum
TARIC code	11042917

Anti-Pest Teatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	Yes

Date created 17-03-2014
Date updated 08-02-2016
Date printed 08-02-2016
Page 4

Analytical properties

Ash(%)	3.2
Whole grains/seeds (%)	
Broken (%)	
Paddy(%)	
Affected by ergot 'moederkoorn' (%)	
Purity (%)	>99.95
Density g/l	
Moist content(%)	
Pesticides	
Heavy metals	
Unpopped kernels(%)	
Composition(%)	
Foreign vegetable materials (%)	
Damaged(%)	
Water binding capacity (g H2O/g)	
pH-value	
Dry Matter	
Water holding capacity (ml/g)	
Average size	
POV (meq/kg)	
FFA	
Stones	
Count /100 g	
Germination	
Dioxins	
Solids content	
Water activity(Aw)	
Dry matter(%)	
°Brix	
Foreign Matters	
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	
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	
ICUMSA	

Millet org 22,7kg

Date created 17-03-2014
Date updated 08-02-2016
Date printed 08-02-2016
Page 5



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
Sieve analysis %> 3.0 mm
Sieve analysis %< 1.0 mm
Impurity
Kernels
Unpopped kernels
Expansion rate

Microbiological properties

	Target	Max
Total plate count (cfu/g)	<1.000.000	
Yeast (cfu/g)	< 20.000	
Moulds (cfu/g)	< 20.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E Coli (cfu/g)	<100	
Coliform (cfu/g)		
Enterobacteriaceae (cfu/g)		
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)		

Millet org 22,7kg

Date created 17-03-2014
Date updated 08-02-2016
Date printed 08-02-2016
Page 6



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.

Certified

EU organic	Yes
NOP organic	Yes
Korea organic	No
JAS organic	No
Organic certifier code	US-BIO-113
Kosher	No
Halal	No
EcoSocial	No
RSPO	No
FairTrade (FLO)	No

Disclaimer

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.