

PRODUCT INFORMATION

See also www.organic.nl

Product	Hulled Millet
Code	10125
Certificate	Skal,
Country of origin	Ukraine
Last update	08-02-2016
Date of issue	08-02-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic millet
Additives	No additives
Process	<p>Millet is harvest and stored in the factory from there on the product is led through the:</p> <p>Debearder (removal of hulls, dust and awns) Air cleaner (removal of chaff, shrunken, broken millet, weed seed and insect parts) Gravity cleaner(removal of low yield, lighter grain) Destoner(removal of sand, mud balls, stones and metal) Dehuller(removal of hulls) Air separator(removal of loose hulls and dust) Sifting Vibratory Conveyer(removal of damaged grain) Gravity cleaner(separation of hulled, unhulled millet and lighter weed seeds) Hulled millet packed</p>

Sensorial properties	
Smell	Good, fresh, free of off-odours
Colour	Yellow –tan to white
Taste	Good, pleasant, mild
Appearance	Small, spherically shaped seed

Packing	
Net content	5kg
Kind of packing	Multi layer paper bag
Packing size (L x W x H)	

Packing/layer	5	Layers/pallet	8
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Shelflife	
Storage conditions	Cool and dry
Maximum shelflife	18 months after hulling

Nutritional values (per 100 gram)		(from USDA National Nutrient Database)	
Energy	1582 KJ 378 Kcal		
Protein (g)	11,2		
Fat (g)	4.22	Saturated: 0.72 Mono-unsaturated: 0.77 Poly-unsaturated: 2.13	
Carbohydrates (g)	71.0	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: 71.0	
Dietary fibre (g)	8,5		
Moisture (g)	< 10		
Mineral (mg)	Calcium (Ca):8 Iron (Fe): 3 Potassium(K): 195	Sodium (Na): 5 Phosphor (P):285 Magnesium (Mg):114	
Vitamins (mg)	Vitamin A: IU/ RE Vitamin B1: 0,42 Vitamin B2: 0,29	Niacin: 4,7 Vitamin B6:0,38 Vitamin C:	

Analytical properties	
Ash (%)	3.2
Purity (%)	> 99,9
Hulls (%)	< 0,01
Black seeds	Max 1 /kg product
Brokens (%)	< 10 (less than ½ whole grain)

Microbiological Properties	
Total Plate Count (cfu/g)	< 1.000.000
Yeast (cfu/g)	< 20.000
Moulds (cfu/g)	< 20.000
E. Coli (cfu/g)	< 100
Salmonella (cfu/25g)	Absent

Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010
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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	-		

* Wheat is used in crop rotation

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