

Bulghur coarse org 25kg

Date created 17-03-2014
Date updated 17-10-2016
Date printed 17-10-2016
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Brandname	Bulghur coarse bio 25kg
Code	10150
Version	1
EAN Trade	8718976000277
EAN Consumer	FALSE

Product description

Bulghur coarse org 25kg

Ingredient declaration

Bulghur*

Nutritional information

	100 g	
Energy	1474	kJ
Energy	349	kcal
Fat	1.8	g
- Saturated	0.3	g
Carbohydrates	65.0	g
- Sugars	2.4	g
Fibre	12.5	g
Proteins	11.9	g
Salt	-	g
Sodium	0.017	g
Moisture	14.0	g

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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 Bulghur is obtained starting from wheat resulting from organic agriculture and cleaned and sorted. This wheat is then precooked, dehydrated, peeled, crushed and filtered in coarse and fine grinding

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Sensorial properties

Smell	Grain smell
Color	Light brown – yellow golden
Taste	Grain smell
Appearance	Product specific, < 1.6 mm 0 - 5 % ; 1.6 - 2.0 mm 20- 40 % ; > 2.0 mm 50 - 70 %

Country of origin

Country of origin	FR
Country of agricultural origin	FR or IT

Shelf life

Storage conditions	Cool and dry
Minimum shelflife upon receipt at DO-IT, if not specified by supplier	14

Packaging information

	kg
Packing/layer	4/3
Layers per pallet	0
amount per pallet	40
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	
TARIC code	19043000

Anti-Pest Treatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

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Analytical properties

Ash(%) App. 1.3

Whole grains/seeds (%)

Broken (%)

Paddy(%)

Affected by ergot 'moederkoorn' (%)

Purity (%)

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

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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)	< 500.000	
Yeast (cfu/g)	< 10.000	
Moulds (cfu/g)	< 10.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E Coli (cfu/g)		
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 aerobic Spores (cfu/g)		

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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	No
Korea organic	No
JAS organic	No
Organic certifier code	FR-BIO-01
Kosher	Yes
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.

Use

Use	Count about 60 to 80 g of Bulghur coarse per person. Add 1 volume of Bulghur with 2.5 volumes of boiling salted water. Cook over a moderate heat for 7 minutes. Remove from the heat, cover and leave to swell.
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Preparation