

Bulghur medium org 25kg

Date of creation 17-03-2014
Date of design 24-11-2015
Date of printing 24-11-2015
Page 1 / 6



FINISHED PRODUCT SPECIFICATION

Brand name Bulghur medium organic 25kg
GN-Code
Recipe code 10151
Recipe Version 1
EAN-code HE 8718976000284
EAN-code CE FALSE
Bruto weight 0
Net weight 0

Product description

Bulghur medium org 25kg

Ingredient Declaration

Bulghur*

Nutritional information

| | <u>100 g</u> |
|---------------|--------------|
| Energy | 1576 kJ |
| | 342 kcal |
| Proteins | 12.3 g |
| Carbohydrates | 63.4 g |
| - Sugars | 0.4 g |
| Fat | 1.3 g |
| - Saturated | 0.2 g |
| Fibre | 12.5 g |
| Sodium | 0.02 g |
| Moisture | 12.5 g |
| Salt | 0.042 g |

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Date of creation 17-03-2014
Date of design 24-11-2015
Date of printing 24-11-2015
Page 2 / 6



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 (<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 | - |

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 course and fine grinding

Bulghur medium org 25kg

Date of creation 17-03-2014
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Date of printing 24-11-2015
Page 3 / 6



Sensorial properties

| | |
|------------|------------------|
| Smell | Grain smell |
| Color | Light brown |
| Taste | Grain taste |
| Appearance | Product specific |

Country of origin

| | |
|--------------------------------|----|
| Country of origin | TR |
| Country of agricultural origin | TR |

Shelf life

| | |
|--|-----------------------------|
| Storage conditions | Cool and dry in closed bags |
| Minimum shelflife upon receipt at Do It, if not supplied by supplier | 24 |

Packaging information

| | kg |
|--------------------|----------------|
| Packing/layer | 5 |
| Layers per pallet | 0 |
| 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 | Triticum durum |
| TARIC code | 19043000 |

Anti-Pest Teatment

| | |
|-----------------------------|----|
| Summer Pressure Fumigation | No |
| AllYear Pressure Fumigation | No |

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Date of creation 17-03-2014
Date of design 24-11-2015
Date of printing 24-11-2015
Page 4 / 6



Analytical properties

Ash(%) Max 2.0%

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

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Date of printing 24-11-2015
Page 5 / 6



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 | 1.6 - 2.5 mm |
| Foreign material stuck to the pieces (leaves, straw, pip particles) | 0.1% |
| 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 | Max 0.2% |
| Discolorisation | Max 0.8% |
| 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) | < 100 | |
| Coliform (cfu/g) | < 10.000 | |
| 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) | | |

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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Page 6 / 6



Certified

| | |
|------------------------|------------|
| EU organic | Yes |
| NOP organic | No |
| Korea organic | No |
| JAS organic | No |
| Organic certifier code | TR-BIO-158 |
| 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.

Use

| | |
|------------|---|
| Use | Count about 60 to 80 g of Bulghur course 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. |
|------------|---|

Henriette Fiechter