

PRODUCT INFORMATION

See also www.organic.nl

Product	Couscous corn organic 15kg
Code	10164
Country of origin	Italy
Last update	7-11-2016
Release date	7-11-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Corn flour, water
Additives	No additives
Process	Couscous is obtained from selected semolina according to the best technical and qualitative characteristics, by agglomeration with water, then steam, pre-cooked and dried

Sensorial properties	
Smell	Typical of the original cereal
Colour	Uniform colour, yellow
Taste	Typical of the original cereal
Appearance	Grains of about 1 mm of diameter, absence of dark grains (tolerance: 5 dark grains max and/or 8 brown grains max in 500 g). Absence of foreign tastes and smells (mould, acidity)

Packing			
Net content	15 kg		
Kind of packing	Paper bags		
Packing size (L x W x H)			
Packing/layer	4	Layers/pallet	12

Shelflife	
Storage conditions	Store in a cool and dry place
Maximum shelflife	The unopened pack, in a cool and dry place, will keep for two years from the production date and however, not later the deadline printed on the packaging. Product subject to natural

	weight loss
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Nutritional values (per 100 gram)		(from supplier)
Energy	1506 KJ 355 Kcal	
Protein (g)	6.9	
Fat (g)	1.4	Saturated: 0.3
Carbohydrates (g)	77	Sugars: 0.8
Dietary fibre (g)	3.5	
Moisture (g)	< 12,5	
Salt (g)	0	

Analytical properties	
Ashes	≤ 0,60 %
Foreign bodies	absent
Density/Volume	650±50 g/l
Swelling index	≥ 2.2 after 30 min
Granulometry	
> 2000 µm	0-3%
1000 < µm < 2000	76%-88 %
630 < µm < 1000	12%-20 %
< 630 µm	0-1 %

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Enterobacteriaceae (cfu/g)	< 1.000
Yeast (cfu/g)	< 100
Moulds (cfu/g)	< 100
E. Coli (cfu/g)	Absent
Staphylococcus Coagulase++ (cfu/g)	< 100
Bacillus cereus (cfu/g)	< 100
Salmonella (cfu/25g)	Absent
Mycotoxins	In accordance with EC legislation 1881/2006; 1126/2007; 165/2010

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	-		

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