

# Couscous spelt org. 20kg

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## FINISHED PRODUCT SPECIFICATION

Brand name Couscous spelt org. 20kg  
GN-Code  
Recipe code 10167  
Recipe Version 1  
EAN-code HE 8718976000352  
EAN-code CE FALSE  
Bruto weight 0  
Net weight 0

### Product description

Couscous spelt org. 20kg

### Ingredient Declaration

Spelt wholegrain\*

### Nutritional information

|               | <u>100 g</u> |
|---------------|--------------|
| Energy        | 1475 kJ      |
|               | 349 kcal     |
| Proteins      | 14.3 g       |
| Carbohydrates | 63.6 g       |
| - Sugars      | 2.5 g        |
| Fat           | 2.6 g        |
| - Saturated   | 0.6 g        |
| Fibre         | 6.8 g        |
| Sodium        | 0.02 g       |
| Moisture      | 12.5 g       |
| Salt          | 0.050 g      |

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## 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 Crushing on grindstone, damping, rolling, cooking, drying, cooling, calibration, packaging, metal detection

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## Sensorial properties

|            |  |
|------------|--|
| Smell      | Product specific, wheat                      |
| Color      | Brown- light brown/yellow                    |
| Taste      | Product specific, wheat                      |
| Appearance | Little pieces <0,63 mm 2 % max, >2mm 2 % max |

## Country of origin

|                                |             |
|--------------------------------|-------------|
| Country of origin              | IT          |
| Country of agricultural origin | EU / non EU |

## Shelf life

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

## Packaging information

|                    | kg         |
|--------------------|------------|
| Packing/layer      | 4          |
| Layers per pallet  | 0          |
| amount per pallet  | 40         |
| Nettweight         | 20         |
| Weight tin-plate   | 0          |
| Weight glass       | 0          |
| Weight plastic     | 0          |
| Weight paper       | 0,22       |
| Bruto weight       | 20,2       |
| Kind of packing    | Paper bags |
| Drained weight /kg |            |

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## Anti-Pest Teatment

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

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## Analytical properties

|                                     |            |
|-------------------------------------|------------|
| Ash(%)                              | Max 1.7    |
| Whole grains/seeds (%)              |            |
| Broken (%)                          |            |
| Paddy(%)                            |            |
| Affected by ergot 'moederkoorn' (%) |            |
| Purity (%)                          |            |
| Density g/l                         | 700 +/- 50 |
| 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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## ICUMSA

|   |   |
|---|---|
| Ash content   |   |
| Alcohol by volume   |   |
| Specific gravity l/kg   |   |
| Diced pieces with skin particles                                      |   |
| Granulometry  | > 2000 µm Max 3%; > 1000 µm < 2000 µm 70-78%; > 630 µm < 1000 µm 18-25%; < 630 µm Max 2 % |
| Dark grains   | Max 5 dark grains per 500 gram; Max 8 brown grains per 500 gram                           |
| Swelling index  | >= 2.2 after 30 min.  |
| 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  |   |
| Expension rate  |   |

## Microbiological properties

|                                   | Target    | Max |
|-----------------------------------|-----------|-----|
| Total plate count (cfu/g)         | < 100.000 |     |
| Yeast (cfu/g)                     | < 100     |     |
| Moulds (cfu/g)                    | < 100     |     |
| Osmophilic Yeast (cfu/g)          |           |     |
| Salmonella (cfu/25g)              | Absent    |     |
| E. Coli (cfu/g)                   |           |     |
| Coliform (cfu/g)                  |           |     |
| Enterobacteriaceae (cfu/g)        | < 1.000   |     |
| Clostridium Perfringes (cfu/g)    |           |     |
| Bacillus Cereus(cfu/g)            | < 100     |     |
| Staphylococcus aureus(cfug)       | < 100     |     |
| Campylobacter (cfu/g)             |           |     |
| Listeria Monocytogenes(cfu/g)     |           |     |
| Pathogen bacteria (cfu/g)         |           |     |
| Mesophyl(cfu/10g)                 |           |     |
| Sulphite Reducing Spores (cfu/g)  |           |     |
| Thermophilic aerobe 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.

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## Certified

|                        |            |
|------------------------|------------|
| EU organic             | Ja         |
| NOP organic            | No         |
| Korea organic          | No         |
| JAS organic            | No         |
| Organic certifier code | IT-BIO-009 |
| Kosher                 | No         |
| Halal                  | No         |
| EcoSocial              | No         |
| RSPO                   | No         |
| FairTrade (FLO)        | No         |

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## 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.

Henriette Fiechter