

# Couscous white org 20kg

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Date of design 24-11-2015  
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## FINISHED PRODUCT SPECIFICATION

Brand name Couscous wit bio 20kg  
GN-Code  
Recipe code 10610  
Recipe Version 1  
EAN-code HE 8718976001151  
EAN-code CE FALSE  
Bruto weight 0  
Net weight 0

### Product description

Couscous white org 20kg

### Ingredient Declaration

Durum wheat semolina\*

### Nutritional information

	<u>100 g</u>
Energy	1481 kJ
	349 kcal
Proteins	12.0 g
Carbohydrates	77.4 g
- Sugars	0.8 g
Fat	0.6 g
- Saturated	0.1 g
Fibre	3.9 g
Sodium	0.01 g
Moisture	12.5 g
Salt	-

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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 ( Amygdalus communis L )	-
* hazelnut ( Corylus avellana )	-
* walnut ( Juglans regia )	-
* cashew ( Anacardium occidentale )	-
* pecan nut ( Carya illinoiesis )	-
* brazil nut ( Bertholetia excelsa )	-
* pistachio nut ( Pistacia vera )	-
* macadamia nut ( Macadamia terifolia )	-
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, calibration and packaging

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## Sensorial properties

Smell	Wheat
Color	Yellow
Taste	Wheat
Appearance	Little pieces/balls

## Country of origin

Country of origin	IT
Country of agricultural origin	

## Shelf life

Storage conditions	Cool , dry and dark
Minimum shelflife upon receipt at Do It, if not supplied by supplier	12

## Packaging information

	kg
Packing/layer	5
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 bag
Drained weight /kg	

19024010

## Anti-Pest Teatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

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## Analytical properties

Ash(%) 0.9

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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## ICUMSA

Ash content	
Alcohol by volume	
Specific gravity l/kg	
Diced pieces with skin particles	
Granulometry	
Dark grains	Max. 5 dark grains/500 g; Max. 8 brown grains/ 500 g
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)	< 100.000	
Yeast (cfu/g)	< 1.000	
Moulds (cfu/g)	< 1.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)		
E. Coli (cfu/g)		
Coliform (cfu/g)		
Enterobacteriaceae (cfu/g)		
Clostridium Perfringens (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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## Certified

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EU organic	Yes
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

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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.

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## Use

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<b>Use</b>	The couscous is eaten hot in garnish of vegetables, meat with tomato sauce and cold in salad. Allow about 60 gram of couscous per person. Put the couscous in a salad bowl and pour onto hot water volume. Cover and let soak up to 5 minutes. Detach the grains with a fork
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Henriette Fiechter