

Freekeh org 22,68 kg

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FINISHED PRODUCT SPECIFICATION

Brand name Freekeh organic 22,68 kg
GN-Code
Recipe code 10640
Recipe Version 1
EAN-code HE 0
EAN-code CE FALSE
Bruto weight 0
Net weight 22.68

Product description

Freekeh org 22,68 kg

Ingredient Declaration

freekeh (roasted wheat)

Nutritional information

| | <u>100 g</u> |
|---------------|--------------|
| Energy | 1365 kJ |
| | 325 kcal |
| Proteins | 20.0 g |
| Carbohydrates | 62.5 g |
| - Sugars | 2.5 g |
| Fat | 2.5 g |
| - Saturated | 0.0 g |
| Fibre | 17.5 g |
| Sodium | 0.01 g |
| Moisture | 13.5 g |
| Salt | 0.021 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 (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 Roasting, cleaning, packing

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Sensorial properties

| | |
|------------|-------------------------------------|
| Smell | Nutty/smokey |
| Color | light to dark tan |
| Taste | smokey flavour, nutty chewy texture |
| Appearance | wheat shaped grain |

Country of origin

| | |
|--------------------------------|----|
| Country of origin | US |
| Country of agricultural origin | US |

Shelf life

| | |
|--|--------------|
| Storage conditions | cool and dry |
| Minimum shelflife upon receipt at Do It, if not supplied by supplier | 12 |

Packaging information

| | kg |
|--------------------|----------|
| Packing/layer | |
| Layers per pallet | 0 |
| amount per pallet | 30 |
| Nettweight | 22,68 |
| Weight tin-plate | 0 |
| Weight glass | 0 |
| Weight plastic | 0 |
| Weight paper | 0,32 |
| Bruto weight | 23 |
| Kind of packing | |
| Drained weight /kg | |
| Latin name | |
| TARIC code | 19041090 |

Anti-Pest Treatment

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

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Analytical properties

Ash(%)

Whole grains/seeds (%)

Broken (%)

Paddy(%)

Affected by ergot 'moederkoorn' (%)

Purity (%) > 99.9

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
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
Expension rate

Microbiological properties

| | Target | Max |
|-----------------------------------|-------------|-----|
| Total plate count (cfu/g) | < 1.000.000 | |
| Yeast (cfu/g) | < 1.000 | |
| Moulds (cfu/g) | < 1.000 | |
| Osmophilic Yeast (cfu/g) | | |
| Salmonella (cfu/25g) | Absent | |
| E. Coli (cfu/g) | | |
| Coliform (cfu/g) | < 100 | |
| 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) | | |

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Certified

| | |
|------------------------|------|
| EU organic | No |
| NOP organic | Yes |
| Korea organic | No |
| JAS organic | No |
| Organic certifier code | OTCO |
| 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.

Henrieke Fiechter