

PRODUCT INFORMATION

See also www.organic.nl

Product	Buckwheat whole flour, type OPAL
Code	11015
Certificate	Skal
Country of origin	Netherlands
Last update	05 February 2016
Issue Date	05 February 2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic buckwheat
Additives	No additives
Process	Receiving, storage, cleaning, hulling, milling, sieving, packing During the milling process the whole hulled buckwheat is separated into flour and bran. Whole-flour is a mixture of white flour and buckwheat bran.

Sensorial properties	
Smell	Neutral/healthy, product specific
Colour	Beige with black spots from the bran
Taste	Neutral/healthy, product specific
Appearance	Powdery flour with a loose structure

Packing	
Net content	5 kg
Kind of packing	Paper bags
Packing size (L x W x H)	
Packing/layer	Layers/pallet

Shelf life	
Storage conditions	Cool (ideal 15°C), dry (55-65% humidity) and dark
Maximum shelf life	Max 9 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1464 KJ 346Kcal	
Protein (g)	19.4	
Fat (g)	5.5	Saturated: 1.21 Mono-unsaturated: 1.68 Poly-unsaturated: 1.68
Carbohydrates (g)	54.7	Sugars: 2.60 Poly-saccharides: - %
Dietary fibre (g)	13.2	
Moisture (g)	< 14.5	
Mineral (mg) (according buckwheat info.)	Calcium(Ca): 18 Iron(Fe): 2,2 Potassium(K): 254	Sodium(Na): 11 Phosphor(P): 347 Magnesium(Mg): 231
Vitamins (mg) (from USDA nutrient data lab)	Vitamin A: 0 Vitamin B1: 0,101 Vitamin B2: 0,425	Vitamin B6: 0,210 Niacin: 7,02 Vitamin E: 1,03 ATE

Analytical properties	
Purity	Min. 99.5 %
Sieve fraction	< 160 µm
Gluten	< 20 ppm

Microbiological Properties	
Total Plate Count (cfu/g)	<100.000
Yeast (cfu/g)	<1.000
Moulds (cfu/g)	<1.000
Salmonellae	absent in 25 grams
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

Use	Ingredient for pasta Ingredient for pastry Ingredient for bread Ingredient for pancakes and "poffertjes"
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