

# Wheatstarch org 25kg

Date of creation 17-03-2014  
Date of design 26-11-2015  
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## FINISHED PRODUCT SPECIFICATION

Brand name Wheat starch organic 25kg  
GN-Code  
Recipe code 11160  
Recipe Version 1  
EAN-code HE 8718976001441  
EAN-code CE FALSE  
Bruto weight 0  
Net weight 0

### Product description

Wheatstarch org 25kg

### Ingredient Declaration

Wheat\*

### Nutritional information

	<u>100 g</u>
Energy	1474 kJ
	345 kcal
Proteins	0.2 g
Carbohydrates	86.1 g
- Sugars	0.1 g
Fat	0.1 g
- Saturated	0.0 g
Fibre	0.5 g
Sodium	0.010 g
Moisture	13.0 g
Salt	0.025 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 illinoensis )	-
* 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	-

## SKAL

SKAL code present -

## Production

Additives No additives  
Process Diluted with water, refined, thickened in a centrifuge, dried in a hot air stream under safest conditions to a water content of max. 13 % and then milled, sieved and packed

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## Sensorial properties

Smell	Proper to type
Color	White
Taste	Neutral
Appearance	Powder max 1% > 0,250 um

## Country of origin

Country of origin	GE
Country of agricultural origin	

## Shelf life

Storage conditions	Cool, dry and dark
Minimum shelflife upon receipt at Do It, if not supplied by supplier	2 Years after production

## Packaging information

	kg
Packing/layer	3
Layers per pallet	0
amount per pallet	30
Nettweight	25
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	25,2
Kind of packing	Multiple paper bag
Drained weight /kg	
Latin name	
TARIC code	11081100

## Anti-Pest Teatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

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## Microbiological properties

	Target	Max
Total plate count (cfu/g)	<10.000	
Yeast (cfu/g)	<1.000	
Moulds (cfu/g)	<1.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E. Coli (cfu/g)	<10	
Coliform (cfu/g)		
Enterobacteriaceae (cfu/g)		
Clostridium Perfringes (cfu/g)		
Bacillus Cereus(cfu/g)		
Staphylococcus aureus(cfug)		
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.

## Certified

EU organic	Yes
NOP organic	Yes
Korea organic	No
JAS organic	No
Organic certifier code	DE-OKO-039
Kosher	Yes
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.