

PRODUCT INFORMATION

See also www.organic.nl

| | |
|------------------------------|---|
| Product | Wheat bran |
| Code | 11190 |
| Country of origin | EU/NON EU |
| Country of processing | The Netherlands |
| Last update | 09-11-2015 |
| Issue Date | 09-11-2015 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|--|
| Production | |
| Ingredients | Organic wheat |
| Additives | No additives |
| Process | Wheat bran is a fraction obtained by sifting the cleaned and milled wheat |

| | |
|-----------------------------|---------------------------|
| Sensorial properties | |
| Smell | Grain smell |
| Colour | Light golden brown |
| Taste | Grain taste |
| Appearance | Product specific |

| | | | |
|---------------------------------|------------------------------|----------------------|----------|
| Packing | | | |
| Net content | 20 Kg | | |
| Kind of packing | Multi layer paper bag | | |
| Packing size (L x W x H) | 85 x 47 x 26 | | |
| Packing/layer | 3 | Layers/pallet | 6 |

| | |
|---------------------------|----------------------------------|
| Shelf life | |
| Storage conditions | Cool(10°C) and dry |
| Maximum shelf life | 6 month after productions |

| Nutritional values (per 100 gram) | | (from USDA Database) |
|-----------------------------------|--|--|
| Energy | 1320 KJ 317 Kcal | |
| Protein (g) | 17 | |
| Fat (g) | 4 | Saturated: 0.6 Mono-unsaturated: 0.6 Poly-unsaturated: 2.2 |
| Carbohydrates (g) | 18 | Mono-saccharides: 0.5 Poly-saccharides: - % |
| Dietary fibre (g) | 43 | |
| Moisture (g) | <15% | |
| Mineral (mg) | Calcium (Ca): 74 Iron (Fe): 10.57 Potassium(K): 1200 | Sodium (Na): 2 Phosphor (P): 1013 Magnesium (Mg): 611 |
| Vitamins (mg) | Vitamin A: IU/ RE Vitamin B1: Vitamin B2: | Niacin: Vitamin B6: Vitamin C: |

| Analytical properties | |
|-----------------------|--|
| Ash (%) | 5,8 (from USDA nutritional laboratory) |

| Microbiological Properties | |
|----------------------------|-----------------------------------|
| Total Plate Count (cfu/g) | <100.000 |
| Yeast (cfu/g) | <1000 |
| Mould (cfu/g) | <1000 |
| Bacillus cereus(cfu/g) | <5.000 |
| Salmonella (cfu/25g) | Absent |
| E. Coli (cfu/g) | <10 |
| Mycotoxins | In accordance with EC legislation |

| 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 | - | | |

* Present on production site, concerns almonds

| Acceptable for: | |
|--------------------------|------------|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | No |
| Ecosocial | No |