

# Rye whole org 1000kg

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## FINISHED PRODUCT SPECIFICATION

Brand name Rye whole organic 1000kg  
GN-Code  
Recipe code 11251  
Recipe Version 1  
EAN-code HE 8718976001656  
EAN-code CE TRUE  
Bruto weight 0  
Net weight 0

### Product description

Rye whole org 1000kg

### Ingredient Declaration

Rye whole\*

### Nutritional information

	<u>100 g</u>	
Energy	1430	kJ
	342	kcal
Proteins	12.0	g
Carbohydrates	69.0	g
- Sugars	1.1	g
Fat	1.6	g
- Saturated	0.2	g
Fibre	6.4	g
Sodium	0.040	g
Moisture	14.0	g
Salt	0.100	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	-
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## Production

Additives	No additives
Process	Raw material, cleaning, packing

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## Sensorial properties

Smell	Product specific
Color	Light brown
Taste	Product specific
Appearance	Granule

## Country of origin

Country of origin	NL
Country of agricultural origin	EU

## Shelf life

Storage conditions	Cool (<20°C) and dry(<70%)
Minimum shelflife upon receipt at Do It, if not supplied by supplier	6 Months

## Packaging information

	<b>kg</b>
Packing/layer	0
Layers per pallet	1
amount per pallet	
Nettweight	1000
Weight tin-plate	0
Weight glass	0
Weight plastic	2,01
Weight paper	0
Bruto weight	1002
Kind of packing	
Drained weight /kg	
Latin name	Secale cereale
TARIC code	10020000

## Anti-Pest Teatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	Yes

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## Analytical properties

Ash(%)  
Whole grains/seeds (%)  
Broken (%)  
Paddy(%)  
Affected by ergot 'moederkoorn' (%) < 0,05  
Purity (%) Min. 99.5  
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  
Expansion rate

## Microbiological properties

	Target	Max
Total plate count (cfu/g)	< 1.000.000	
Yeast (cfu/g)	<100.000	
Moulds (cfu/g)	<10.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
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	NL-BIO-01
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.