

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Buckwheat whole flour, type OPAL; GLUTENFREE</b>
<b>Code</b>	<b>11340</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>China; EU (Lithuania, Poland, Czechia); Processing in the Netherlands</b>
<b>Last update</b>	<b>21-02-2018</b>
<b>Issue Date</b>	<b>21-02-2018</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic buckwheat</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>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</b>

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

<b>Packing</b>			
<b>Net content</b>	<b>20 kg</b>		
<b>Kind of packing</b>	<b>Paper bags</b>		
<b>Packing size (L x W x H)</b>	<b>55x38x12</b>		
<b>Packing/layer</b>		<b>Layers/pallet</b>	

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

<b>Nutritional values (per 100 gram)</b>		<b>(from supplier)</b>
<b>Energy</b>	<b>1482 KJ 350kcal</b>	
<b>Protein (g)</b>	<b>12.9</b>	
<b>Fat (g)</b>	<b>3.2</b>	<b>Saturated: 0.66 Mono-unsaturated: 1.23 Poly-unsaturated: 1.17</b>
<b>Carbohydrates (g)</b>	<b>65.9</b>	<b>Sugars: 1.16 Poly-saccharides: - %</b>
<b>Dietary fibre (g)</b>	<b>3</b>	
<b>Moisture (g)</b>	<b>&lt; 15</b>	
<b>Mineral (mg) (according buckwheat info.)</b>	<b>Calcium(Ca): 18 Iron(Fe): 2,2 Potassium(K): 254</b>	<b>Sodium(Na): 11 Phosphor(P): 347 Magnesium(Mg): 231</b>
<b>Vitamins (mg) (from USDA nutrient data lab)</b>	<b>Vitamin A: 0 Vitamin B1: 0,101 Vitamin B2: 0,425</b>	<b>Vitamin B6: 0,210 Niacin: 7,02 Vitamin E: 1,03 ATE</b>

<b>Analytical properties</b>	
<b>Purity</b>	<b>Min. 99.5 %</b>
<b>Sieve fraction</b>	<b>&lt; 160 µm</b>
<b>Gluten</b>	<b>&lt; 20 ppm</b>

<b>Microbiological Properties</b>	
<b>Total Plate Count (cfu/g)</b>	<b>&lt;100.000</b>
<b>Yeast (cfu/g)</b>	<b>&lt;10.000</b>
<b>Moulds (cfu/g)</b>	<b>&lt;10.000</b>
<b>Salmonellae</b>	<b>absent in 25 grams</b>
<b>Mycotoxins</b>	<b>In accordance with EC legislation 1881/2006; 1126/2007; 165/2010</b>

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	<b>Ingredient for pasta</b> <b>Ingredient for pastry</b> <b>Ingredient for bread</b> <b>Ingredient for pancakes and “poffertjes”</b>
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