

Millet puffs org. 10 kg

Date of creation 17-03-2014
Date of design 25-11-2015
Date of printing 25-11-2015
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FINISHED PRODUCT SPECIFICATION

Brand name Puffed millet organic 10 kg
GN-Code
Recipe code 12170
Recipe Version 1
EAN-code HE 8718976002257
EAN-code CE FALSE
Bruto weight 0
Net weight 0

Product description

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Ingredient Declaration

Millet*

Nutritional information

	<u>100 g</u>
Energy	1570 kJ
	370 kcal
Proteins	12.6 g
Carbohydrates	71.0 g
- Sugars	0.6 g
Fat	4.0 g
- Saturated	0.8 g
Fibre	3.0 g
Sodium	0.005 g
Moisture	10.5 g
Salt	0.013 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	-

Production

Additives No additives
Process Harvest, cleaning (sifting, aspiration, magnets, de-stoning), polishing and breaking when necessary, pre-heating, puffing, drying, cooling, sieving, metal detection, packing

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Sensorial properties

Smell	Puffed Millet
Color	White/light brown
Taste	Typical puffed millet crunchy taste
Appearance	Puffed kernel shape

Country of origin

Country of origin	NL
Country of agricultural origin	EU/non EU, mostly China, Germany, Austria

Shelf life

Storage conditions	Cool and dry
Minimum shelflife upon receipt at Do It, if not supplied by supplier	12 months

Packaging information

	kg
Packing/layer	3
Layers per pallet	0
amount per pallet	27
Nettweight	10
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	10,2
Kind of packing	Multi layer paper bags
Drained weight /kg	
Latin name	Panicum miliaceum
TARIC code	19041090

Anti-Pest Treatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

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Analytical properties

Ash(%)	1.5
Whole grains/seeds (%)	
Broken (%)	
Paddy(%)	
Affected by ergot 'moederkoorn' (%)	
Purity (%)	
Density g/l	Bulk 110 +/- 20
Moist content(%)	
Pesticides	
Heavy metals	
Unpopped kernels(%)	
Composition(%)	
Foreign vegetable materials (%)	
Damaged(%)	
Water binding capacity (g H2O/g)	
pH-value	
Dry Matter	87.5%
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	65% > 2.5 mm; 2% < 2mm
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)	< 5.000	
Yeast (cfu/g)	< 500	
Moulds (cfu/g)	< 500	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E. Coli (cfu/g)		
Coliform (cfu/g)		
Enterobacteriaceae (cfu/g)	< 10	
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

EU organic	Yes
NOP organic	No
Korea organic	No
JAS organic	No
Organic certifier code	NL-BIO-01
Kosher	No
Halal	On request
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.