

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Wheat puffs</b>
<b>Code</b>	<b>12190</b>
<b>Country of origin</b>	<b>Italy</b>
<b>Last update</b>	<b>14-08-2018</b>
<b>Issue Date</b>	<b>19-05-2014</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

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

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Puffed Wheat</b>
<b>Colour</b>	<b>White/yellow puffed kernels</b>
<b>Taste</b>	<b>Typical puffed wheat</b>
<b>Appearance</b>	<b>Puffed kernel shape</b>

<b>Packing</b>	
<b>Net content</b>	<b>8 kg in paper bag</b>
<b>Kind of packing</b>	<b>Multi layer paper bags</b>
<b>Pieces per pallet</b>	<b>27</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool (&lt;20°C), dry (RH&lt;60%) and dark</b>
<b>Maximum shelf life</b>	<b>12 months</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	1537 KJ 363 Kcal	
Protein (g)	12.6	
Fat (g)	2.8	Saturated: 0.8
Carbohydrates (g)	64.8	Sugars: 0.8
Dietary fibre (g)	7.1	
Salt (g)	0.02	

Analytical properties	
Ash (%)	1.5
Moisture (%)	< 14
Density (g/l)	85 +/- 10
Sieve residue	95% > 3.5 mm 5% < 3.5 mm

Microbiological Properties	
Total Plate Count (cfu/g)	< 5.000
Yeast (cfu/g)	< 500
Moulds (cfu/g)	< 500
Staphylococcus Aureus(cfu/g)	< 100
Bacillus cereus(cfu/g)	< 100
Clostridium perfringes(cfu/g)	< 100
Enterobacterae(cfu/g)	< 10
E. Coli(cfu/g)	Absent
Salmonella (cfu/25g)	Absent
DON (µg/kg)	< 500

Allergy list (+ = present, - = absent and * 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	Yes
Halal-certified	Yes
NOP-certified	No