

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Organic chick peas</b>
<b>Code</b>	<b>13035</b>
<b>Country of origin</b>	<b>Italy, Turkey or India</b>
<b>Last update</b>	<b>14-11-2018</b>
<b>Date of Issue</b>	<b>08-02-2016</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic chickpea</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Precleaning, Sieving and sizing, Gravity (removing of light materials), De-stoning, sortex cleaning, hand pick selection, metal detection, packing, storage</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Typical aroma, no off smell</b>
<b>Colour</b>	<b>Creamy white</b>
<b>Taste</b>	<b>Characteristic, no off taste</b>
<b>Appearance</b>	<b>Bold, uniform and clean (7-8mm)</b>

<b>Packing</b>	
<b>Net content</b>	<b>5 Kg</b>
<b>Kind of packing</b>	<b>Paper bags</b>
<b>Pieces per pallet</b>	<b>80</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Sealed pack in temperature controlled environment (8-12°C), away from direct sun light and humidity</b>
<b>Maximum shelf life</b>	<b>18 months after production</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	1470 KJ 364 Kcal	
Protein (g)	19.3	
Fat (g)	6.04	Saturated: 0.63
Carbohydrates (g)	60.65	Sugars: 10.7
Dietary fibre (g)	17.4	
Salt (g)	0.06	

Analytical properties	
Ash (%)	2.61
Moisture (%)	< 12
Purity (%)	99.9
Stones (25kg)	< 1.0
Foreign matter (%)	< 0.1
Damaged/Weevilled grain (%)	< 1.0
Schrunkten/Immature (%)	< 1.0
Other edible grain	None
Live/Dead Insects	None

Microbiological Properties	
Total Plate Count (cfu/g)	< 200.000
Coliforms (cfu/g)	< 10.000
Yeast (cfu/g)	< 10.000
Moulds (cfu/g)	< 10.000
E. Coli (cfu/g)	< 100
Salmonella (cfu/25g)	absent

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	No
Halal	No
NOP	No
Fairtrade IBD	No

Use	Chickpeas can be roasted or ground into flour that is used mainly for unleavened breads, flat cakes and frying batter. Ground chick peas flour is also an important ingredient in Indian cooking. Roasted chick peas, plain or salted make a good snack.
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