

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Chick Peas</b>
<b>Code</b>	<b>13035</b>
<b>Certificate</b>	<b>Ecocert/Skal</b>
<b>Country of origin</b>	<b>Turkey</b>
<b>Last update</b>	<b>08-02-2016</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 chick peas</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Precleaning, Sieving and sizing(6-12 mm), 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>Neutral</b>
<b>Colour</b>	<b>Yellowish, beige</b>
<b>Taste</b>	<b>Product specific</b>
<b>Appearance</b>	<b>Round, rough with a sticking out small point; Size of chickpeas is given with a letter on the label 13033 about 7 mm wide; Letter C 13031 about 8 mm wide; Letter B 13210 about 9 mm wide; Letter A</b>

<b>Packing</b>			
<b>Net content</b>	<b>5 Kg</b>		
<b>Kind of packing</b>	<b>Paper bags</b>		
<b>Packing size (L x W x H)</b>			
<b>Packing/layer</b>	<b>5</b>	<b>Layers/pallet</b>	<b>8</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry</b>
<b>Maximum shelf life</b>	<b>18 months after production</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	1470 KJ 346 Kcal	
Protein (g)	21,7	
Fat (g)	4.6	Saturated: 0.6 Mono-unsaturated: 1.3 Poly-unsaturated: 2.6
Carbohydrates (g)	44.5	Sugars: 10.7
Dietary fibre (g)	17,4	
Moisture (g)	Max 11	
Mineral (mg) (from USDA nutrient data lab)	Calcium (Ca):105 Iron (Fe): 6,2 Potassium(K): 875	Sodium (Na): 24 Phosphor (P): 366 Magnesium (Mg): 115
Vitamins (mg) (from USDA nutrient data lab)	Vitamin A: Vitamin B1: 0,47 Vitamin B2: 0,21	Niacin: 1,5 Vitamin B6: 0,5 Vitamin C: 4

Analytical properties	
Ash (%)	2,61
Purity	99.9%
Stones	Max. 1/25 kg
Broken chickpeas	Max 0.4%
Shrivelled, overdried,undeveloped	Max 0.2%
Damaged chickpeas	Max. 0.5 %
Count /100 g	420-430 for 7 mm 270-285 for 8 mm 190-210 for 9 mm

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Yeast (cfu/g)	< 1.000
Moulds (cfu/g)	< 1.000
E. Coli (cfu/g)	< 10
Enterobacteria (cfu/g)	< 100
Salmonella (cfu/25g)	Absent

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	Yes
Halal-certified	No
NOP-certified	Yes
Ecosocial certified	No

Use	<b>Chickpeas can be roasted, spouted 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.</b>
-----	--