

# Chick peas org No.8 25kg

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Date updated 05-07-2016  
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Brandname	Chick peas organic No.8 25kg
Code	13037
Version	1
EAN Trade	8718976002486
EAN Consumer	FALSE

## Product description

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## Ingredient declaration

Chick peas\*

## Nutritional information

	100 g	
Energy	1297	kJ
Energy	310	kcal
Fat	5.9	g
- Saturated	1.1	g
Carbohydrates	44.3	g
- Sugars	2.3	g
Fibre	15.5	g
Proteins	18.5	g
Salt	0.09	g
Sodium	-	g
Moisture	14.0	g

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## Allergens and products thereof (+ = present, - = absent, ? = possible cross contamination)

	Origin
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 ( <i>Amygdalus communis</i> L )	-
* hazelnut ( <i>Corylus avellana</i> )	-
* walnut ( <i>Juglans regia</i> )	-
* cashew ( <i>Anacardium occidentale</i> )	-
* pecan nut ( <i>Carya illinoensis</i> )	-
* brazil nut ( <i>Bertholetia excelsa</i> )	-
* pistachio nut ( <i>Pistacia vera</i> )	-
* macadamia nut ( <i>Macadamia terifolia</i> )	-
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	-

## SKAL

SKAL code present -

## Production

Additives No additives  
Process Cleaning, de-stoning ,sieving and sizing, selection, metal detection, packing, storage

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## Sensorial properties

Smell	Typical, fresh
Color	Beige-brownish
Taste	Typical
Appearance	Roundish with indentations, consistency solid, free flow

## Country of origin

Country of origin	DE
Country of agricultural origin	TR (others possible depending on availability)

## Shelf life

Storage conditions	max. 22°C, protected against direct solar radiation. Short-term temperature differences do not affect the quality of the raw material
Minimum shelflife upon receipt at DO-IT, if not specified by supplier	18 months after production

## Packaging information

	kg
Packing/layer	10
Layers per pallet	3
amount per pallet	30
Nettweight	25
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	25,2
Kind of packing	Paper bag
Drained weight /kg	
Latin name	Cicer arietinum
TARIC code	7132000

## Anti-Pest Treatment

Summer Pressure Fumigation	Yes
AllYear Pressure Fumigation	No

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## Analytical properties

Ash(%)	
Whole grains/seeds (%)	
Broken (%)	
Paddy(%)	
Affected by ergot 'moederkoorn' (%)	
Purity (%)	ca. 99,9
Density g/l	
Moist content(%)	
Pesticides	
Heavy metals	
Unpopped kernels(%)	
Composition(%)	
Foreign vegetable materials (%)	
Damaged(%)	
Water binding capacity (g H2O/g)	
pH-value	
Dry Matter	
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	<0,1 (stones, foreign seeds, pests or cocoons)
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	
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	
ICUMSA	

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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 Max. 1%  
Mudballs Max 3/25kg  
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)		<1.000.000
Yeast (cfu/g)		<1.000
Moulds (cfu/g)		<10.000
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)		Absent
E Coli (cfu/g)		
Coliform (cfu/g)		<10.000
Enterobacteriaceae (cfu/g)		<1.000.000
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 aerobic Spores (cfu/g)		

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## Legislation

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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.

## Certified

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<b>EU organic</b>	Yes
<b>NOP organic</b>	No
<b>Korea organic</b>	No
<b>JAS organic</b>	No
<b>Organic certifier code</b>	DE-ÖKO-001
<b>Kosher</b>	No
<b>Halal</b>	No
<b>EcoSocial</b>	No
<b>RSPO</b>	No
<b>FairTrade (FLO)</b>	No

## Disclaimer

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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.