

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Chick Peas Broken</b>
<b>Code</b>	<b>13037</b>
<b>Country of origin</b>	<b>Italy</b>
<b>Last update</b>	<b>17-01-2018</b>
<b>Date of Issue</b>	<b>28-11-2014</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>Cleaning, De-stoning ,Sieving, 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>Broken chick peas</b>

<b>Packing</b>			
<b>Net content</b>	<b>25kg</b>		
<b>Kind of packing</b>	<b>Paper bag</b>		
<b>Packing size (L x W x H)</b>			
<b>Packing/layer</b>	<b>3</b>	<b>Layers/pallet</b>	<b>10</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry</b>
<b>Maximum shelf life</b>	<b>12 months after production</b>

Nutritional values (per 100 gram)		(from supplier)
Energy	1313 KJ 311 Kcal	
Protein (g)	21.5	
Fat (g)	6.0	Saturated: 0.4 Mono-unsaturated: 0.6 Poly-unsaturated: 1.2
Carbohydrates (g)	45	Saccharides:13.1
Dietary fibre (g)	17	
Moisture (g)	Max 12%	
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	
Purity	>= 99%
Ash (%)	2,61
Foreign seeds	< 1%

Microbiological Properties	
Salmonella (cfu/25g)	Absent
Coliform (cfu/g)	< 10.000
E. coli (cfu/g)	<10
Yeasts (cfu/g)	< 10.000
Moulds (cfu/g)	< 10.000

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>			
<b>Cow's milk protein</b>	-	<b>Peanuts/groundnuts (-derivatives)</b>	-
<b>Lactose or milk sugar</b>	-	<b>Peanutoil</b>	-
<b>(Chicken) egg</b>	-	<b>Sesame</b>	-
<b>Soya protein (-derivatives)</b>	-	<b>Sesame-oil</b>	-
<b>Soya oil</b>	-	<b>Glutamate (added E620-E625)</b>	-
<b>Gluten</b>	*	<b>Sulfite (E220-E228)</b>	-
<b>Wheat</b>	*	<b>Benzoic acid/Parabens (E210-E213)</b>	-
<b>Rye</b>	-	<b>Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155</b>	-
<b>Beef (-derivatives)</b>	-	<b>Tartrazine (E102)</b>	-
<b>Pork (-derivatives)</b>	-	<b>Cinnamon</b>	-
<b>Chicken (-derivatives)</b>	-	<b>Vanillin</b>	-
<b>Fish</b>	-	<b>Coriander</b>	-
<b>Shell-fish</b>	-	<b>Celery</b>	-
<b>Corn /Maize (-derivatives)</b>	-	<b>Umbelliferae</b>	-
<b>Cocoa</b>	-	<b>Carrot</b>	-
<b>Yeast</b>	-	<b>Lupine</b>	-
<b>Pulses</b>	+	<b>Mustard</b>	-
<b>Nuts (-derivates)</b>	-	<b>Mollusc (- derivates )</b>	-
<b>Nut-oil</b>	-		

\* Wheat is used in crop rotation

<b>Acceptable for:</b>	
<b>Vegetarians</b>	<b>Yes</b>
<b>Vegans</b>	<b>Yes</b>
<b>Lacto-vegetarians</b>	<b>Yes</b>
<b>Kosher-certified</b>	<b>No</b>
<b>Halal-certified</b>	<b>No</b>
<b>NOP-certified</b>	<b>No</b>
<b>Ecosocial certified</b>	<b>No</b>

<b>Use</b>	<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>
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