

PRODUCT INFORMATION

See also www.organic.nl

| | |
|--------------------------|---|
| Product | Laird lentils (green/brownish) |
| Our Product Code | 13151 |
| Country of origin | Turkey |
| Last update | 30-09-16 |
| Issue date | 30-09-16 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|--|
| Production | |
| Ingredients | Organic greenish laird lentils |
| Additives | No additives |
| Process | Harvest, brought to the factory, sieving(removal of husks & foreign materials), gravitation, sizing, de-stoning, metal detection, sortex ,packing and storage |

| | |
|-----------------------------|-------------------------|
| Sensorial properties | |
| Smell | Product specific |
| Colour | Green brownish |
| Taste | Product specific |
| Appearance | large lentils |

| | | | |
|---------------------------------|-----------------------------|----------------------|-----------|
| Packing | | | |
| Net content | 25 kg | | |
| Kind of packing | More layer paper bag | | |
| Packing size (L x W x H) | | | |
| Packing/layer | 3 | Layers/pallet | 10 |

| | |
|---------------------------|-----------------------------------|
| Shelflife | |
| Storage conditions | Cool and dry |
| Maximum shelflife | 24 months after production |

| Nutritional values (per 100 gram) | | (from USDA Database) |
|-----------------------------------|---|---|
| Energy | 1477 KJ 352 Kcal | |
| Protein (g) | 24.63 | |
| Fat (g) | 1.06 | Saturated: 0.15 Mono-unsaturated: 0.19 Poly-unsaturated: 0.53 |
| Carbohydrates (g) | 29,58 | Sugars: 2.03 Poly-saccharides: - % |
| Dietary fibre (g) | 30,5 | |
| Moisture (g)(from supplier) | Max. 14 | |
| Mineral (mg) | Calcium (Ca): 56 Iron (Fe): 7.5 Potassium(K): 955 | Sodium (Na): 6 Phosphor (P): 451 Magnesium (Mg): 122 |
| Vitamins (mg) | Vitamin A: Vitamin B1: 0.87 Vitamin B2: 0.211 | Niacin: Vitamin B6: 0.54 Vitamin C: |

| Analytical properties | |
|-----------------------|----------------|
| Ash (%) | 2,67 |
| Stones | Max 1 per 5 kg |
| Mudballs | Max 1 per 5 kg |
| Foreign material | Max 0,05% |
| Admixtures | Max 0,04% |
| Damaged | Max 0.5% |

| Microbiological Properties | |
|----------------------------|-----------|
| Total Plate Count (cfu/g) | < 100.000 |
| Yeast & Moulds (cfu/g) | < 1.000 |
| Enterobacteria (cfu/g) | < 100 |
| E. Coli (cfu/g) | < 10 |
| 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 | No |
| Halal-certified | No |
| NOP-certified | No |