

PRODUCT INFORMATION

See also www.organic.nl

Product	Red split lentils, slightly oiled
Code	13200
Country of origin	Turkey
Last update	30-8-2016
Issue Date	30-8-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic brown lentils, sunflower oil (<0,1%)
Additives	No additives
Process	Harvest, raw material to factory, sieving for under or over berries, sieving for other round seeds, sieving for stones, sieving for light berries, sieving for calibration, magnet metal detector, peeling skin, flour sieving, padi-second sieving for other seeds, separating whole and split by sieving, sortex for stone(2x), control sieving, packing.

Sensorial properties	
Smell	Product specific
Colour	Orange/red
Taste	Product specific
Appearance	Split small lentils

Packing			
Net content	25 kg		
Kind of packing	More layer paper bag		
Packing size (L x W x H)	66 x 40 x 14		
Packing/layer	5	Layers/pallet	8

Shelf life	
Storage conditions	Cool and dry
Maximum shelf life	18 months under ideal conditions

Nutritional values (per 100 gram)		(from NEVO database)
Energy	1288 KJ 306 Kcal	
Protein (g)	21	
Fat (g)	1.5	Saturated: 0.3 Mono-unsaturated: Poly-unsaturated:
Carbohydrates (g)	43	Sugars: 1 Poly-saccharides: - %
Dietary fibre (g)	18	
Moisture (g)	Max 14	
Mineral (mg)	Calcium (Ca): Iron (Fe): Potassium(K):	Sodium (Na): 5 Phosphor (P): Magnesium (Mg):
Vitamins (mg)	Vitamin A: IU Vitamin B1: Vitamin B2:	Niacin: Vitamin B6: Vitamin C:

Analytical properties	
Foreign material	Max 0,02%
Admixture	Max 0,04% (incl. max 0,02% wheat)
Shrivelled, overdried, undeveloped	Max 0,5%
Damaged lentils	Max 1%
Stones	Max 2/25kg
Mudballs	Max 1/25kg
Discolourisation	Max 0,2%
Ball type lentils	Max 3%

Microbiological Properties	
Total Plate Count (cfu/g)	< 1.000.000
Yeast & Moulds (cfu/g)	< 10.000
Enterobacteria (cfu/g)	< 1.000
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	Yes
NOP-certified	Yes
Ecosocial	No

Use	Dried lentils can be used to make nourishing soup or the cooked lentils can be added to salads and main-course dishes. Pureed lentils can be used to make croquettes.
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