

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Red split lentils</b>
<b>Code</b>	<b>13202</b>
<b>Certificate</b>	<b>Ecocert/Skal</b>
<b>Country of origin</b>	<b>Turkey</b>
<b>Last update</b>	<b>13 June 2013</b>
<b>Issue Date</b>	<b>13 June 2013</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic brown lentils</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>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.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Product specific</b>
<b>Colour</b>	<b>Orange/red</b>
<b>Taste</b>	<b>Product specific</b>
<b>Appearance</b>	<b>Split small lentils 0,4 -0,5 mm</b>

<b>Packing</b>			
<b>Net content</b>	<b>1000 kg</b>		
<b>Kind of packing</b>	<b>Big Bag</b>		
<b>Packing size (L x W x H)</b>			
<b>Packing/layer</b>	<b>1</b>	<b>Layers/pallet</b>	<b>1</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool and dry</b>
<b>Maximum shelf life</b>	<b>24 months under ideal conditions</b>

Nutritional values (per 100 gram)		(from USDA Nutrition Nutrient Data base)	
Energy	1477 KJ 353 Kcal		
Protein (g)	25.8		
Fat (g)	1.06	Saturated: 0.16 Mono-unsaturated: 0.19 Poly-unsaturated: 0.52	
Carbohydrates (g)	29.58	Sugars: 2.03 Poly-saccharides: - %	
Dietary fibre (g)	30.5		
Moisture (g)	< 12		
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: 39 IU Vitamin B1: 0.87 Vitamin B2: 0.21	Niacin: Vitamin B6: 0.54 Vitamin C: 4.4	

Analytical properties	
Ash (%)	2.67
Density	780 +/- 20 g/l

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

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>			
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	-		

\* = possible cross contamination wheat is rotation crop

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

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