

PRODUCT INFORMATION

See also www.organic.nl

Product	Chick Peas
Code	13032, 13210
Country of origin	India
Last update	19-4-2016
Date of Issue	19-4-2016
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic chick peas
Additives	No additives
Process	Precleaning, Sieving and sizing (6-12 mm), Gravity (removing of light materials), De-stoning, Sortex cleaning, hand pick selection, metal detection, packing, storage

Sensorial properties	
Smell	Neutral
Colour	Creamy white
Taste	True to type, nutty flavor
Appearance	Round, rough with a sticking out small point; Size of chickpeas 13032 about 7-8 mm wide 13210 about 9 mm wide

Packing			
Net content	25 Kg		
Kind of packing	Paper bags		
Packing size (L x W x H)	58x44x16		
Packing/layer	5	Layers/pallet	6

Shelf life	
Storage conditions	Cool and dry
Maximum shelf life	18 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1470 KJ 364 Kcal	
Protein (g)	19,3	
Fat (g)	6	Saturated: 0.6 Mono-unsaturated: Poly-unsaturated:
Carbohydrates (g)	60.7	Saccharides: 10,7
Dietary fibre (g)	17,4	
Moisture (g)	Max 11	
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	
Ash (%)	2,61
Purity	99.9%
Stones	Max. 1/25 kg
Broken chickpeas	Max 3%
Shriveled, overdried,undeveloped	Max 1%
Damaged chickpeas	Max. 1 %
Count /100 g	420-430 for 7 mm 270-285 for 8 mm

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Coliforms (cfu/g)	< 10.000
Yeast (cfu/g)	< 10.000
Moulds (cfu/g)	< 10.000
E. Coli (cfu/g)	< 100
Enterobacteria (cfu/g)	< 100
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
Ecosocial certified	No

Use	Chickpeas can be roasted 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.
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