

PRODUCT INFORMATION

See also www.organic.nl

Product	Red Football lentils
Code	13228
Certificate	BCS
Country of origin	Turkey
Last update	15 April 2015
Issue Date	15 April 2015
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic lentils
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	Football lentils

Packing			
Net content	25 kg		
Kind of packing	Multi kraft bags		
Packing size (L x W x H)	80 x 50 x 13		
Packing/layer	4	Layers/pallet	

Shelf life	
Storage conditions	Cool and dry
Maximum shelf life	24 months under ideal conditions

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:	
Carbohydrates (g)	29.58	Sugars: 2.03 Poly-saccharides: - %	
Dietary fibre (g)	30.5		
Moisture (g)	< 13		
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
Broken	< 3%
Foreign material of plants	< 1%
Foreign material; glass, metal, ceramics	Not detectable
Stones	Max 1/ 25 kg
Shrivelled, overdried or undeveloped	Max 1%
Mudballs	Max 0.02 %
Admixture of other grains/pulses	Max 0.04 %

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Yeast & Moulds (cfu/g)	< 1.000
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	-		

* = possible cross contamination wheat is rotation crop

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	No
Halal-certified	Yes
NOP-certified	Yes
Ecosocial	No

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