

Mustardseeds yellow Org

Date of creation 17-03-2014
Date of design 10-12-2015
Date of printing 10-12-2015
Page 1 / 6



FINISHED PRODUCT SPECIFICATION

Brand name Yellow Mustard Seeds organic 25kg
GN-Code
Recipe code 14054
Recipe Version 1
EAN-code HE 8718976003223
EAN-code CE FALSE
Bruto weight 0
Net weight 0

Product description

Mustardseeds yellow Org25kg

Ingredient Declaration

Mustard seeds*

Nutritional information

	<u>100 g</u>	
Energy	2126	kJ
	508	kcal
Proteins	26.1	g
Carbohydrates	28.1	g
- Sugars	6.8	g
Fat	36.2	g
- Saturated	2.0	g
Fibre	12.2	g
Sodium	0.013	g
Moisture	8.0	g
Salt	0.032	g

Mustardseeds yellow Org

Date of creation 17-03-2014
Date of design 10-12-2015
Date of printing 10-12-2015
Page 2 / 6



PROPERTIES

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Allergens and products thereof (+ = present, - = absent, ? = possible cross)

01 : Cereals containing gluten	-
* wheat	-
* rye	-
* barley	-
* oats	-
* spelt	-
* kamut or their hybridised strains	-
02 : Crustaceans and products thereof	-
03 : Eggs and products thereof	-
04 : Fish and products thereof	-
05 : Peanuts and products thereof	-
06 : Soybeans and products thereof	-
07 : Milk and products thereof (including lactose)	-
08 : Nuts i.e.	-
* almond (<i>Amygdalus communis</i> L)	-
* hazelnut (<i>Corylus avellana</i>)	-
* walnut (<i>Juglans regia</i>)	-
* cashew (<i>Anacardium occidentale</i>)	-
* pecan nut (<i>Carya illinoensis</i>)	-
* brazil nut (<i>Bertholetia excelsa</i>)	-
* pistachio nut (<i>Pistacia vera</i>)	-
* macadamia nut (<i>Macadamia terifolia</i>)	-
09 : Celery and products thereof	-
10 : Mustard and products thereof	+
11 : Sesame seeds and products thereof	?
12 : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed	-
13 : Lupin and products thereof	-
14 : Molluscs and products thereof	-

SKAL

SKAL code present -

Production

Additives No additives
Process Cleaning, heat treated, metal - detection. packing

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Date of creation 17-03-2014
Date of design 10-12-2015
Date of printing 10-12-2015
Page 3 / 6



Sensorial properties

Smell	Product specific, fresh, not musty
Color	Yellow- brown greenish
Taste	Product specific, a bit sharp
Appearance	Little round seeds, long shaped

Country of origin

Country of origin	IN
Country of agricultural origin	IN

Shelf life

Storage conditions	Cool, dark and dry
Minimum shelflife upon receipt at Do It, if not supplied by supplier	12 months

Packaging information

	kg
Packing/layer	3
Layers per pallet	0
amount per pallet	30
Nettweight	25
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	25
Kind of packing	Multilayer paper bags
Drained weight /kg	
Latin name	Sinapsis alba
TARIC code	12075090

Anti-Pest Treatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

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Date of creation 17-03-2014
Date of design 10-12-2015
Date of printing 10-12-2015
Page 4 / 6



Analytical properties

Ash(%)	4.5
Whole grains/seeds (%)	
Broken (%)	
Paddy(%)	
Affected by ergot 'moederkoorn' (%)	
Purity (%)	99.9
Density g/l	
Moist content(%)	
Pesticides	
Heavy metals	
Unpopped kernels(%)	
Composition(%)	
Foreign vegetable materials (%)	
Damaged(%)	
Water binding capacity (g H2O/g)	
pH-value	
Dry Matter	
Water holding capacity (ml/g)	
Average size	
POV (meq/kg)	
FFA	Max 1%
Stones	
Count /100 g	
Germination	
Dioxins	
Solids content	
Water activity(Aw)	
Dry matter(%)	
°Brix	
Foreign Matters	
S02(naturally exists)	
Peak viscosity	
Viscosity after ... min at 95°C	
Viscosity (at ... °C)	
Refraction in %	
Alcohol by volume	
Sugar ratio	
Acidity (ratio)	
Depigmentation	
Drained weight	
Sieve residue	
Rot	
Peels/Skin pieces	
Particle size < 200 US mesh	
Vanillin content(%)	
Cholesterol	
Cocoa content	
Flowing boundary (Casson 40 ° C)	
Melting point (°C)	
B-hydroxy butyric acid	
Lactic acid	
Succinic acid	
Solubility (sediment)	
Insolubles material	
Invert sugar	

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Date of creation 17-03-2014
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Page 5 / 6



ICUMSA

Ash content
Alcohol by volume
Specific gravity l/kg
Diced pieces with skin particles
Granulometry
Dark grains
Swelling index
Torned Fruits
Cherry stones
Size
Foreign material stuck to the pieces (leaves, straw, pip particles)
Total dry extract
Sugar free dry extract
Salt content
Total fat content
Amount of shells%
Admixture of other grains/pulses shrivelled, overdried or undeveloped
Mudballs
Dextrose value (DE)
Gelatinize period
Immature seeds
Foreign seeds
Discolorisation
Sieve analysis %> 3.0 mm
Sieve analysis %< 1.0 mm
Impurity
Kernels
Unpopped kernels
Expansion rate

Microbiological properties

	Target	Max
Total plate count (cfu/g)	< 10.000	
Yeast (cfu/g)	< 100	
Moulds (cfu/g)	< 100	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E. Coli (cfu/g)	Absent	
Coliform (cfu/g)		
Enterobacteriaceae (cfu/g)		
Clostridium Perfringens (cfu/g)		
Bacillus Cereus (cfu/g)		
Staphylococcus aureus (cfu/g)		
Campylobacter (cfu/g)		
Listeria Monocytogenes (cfu/g)		
Pathogen bacteria (cfu/g)		
Mesophyl (cfu/10g)		
Sulphite Reducing Spores (cfu/g)		
Thermophilic aerobe Spores (cfu/g)		

Legislation

Product is in conformity with EU legislation for foodstuffs and grown and processed in accordance with EU organic legislation. Please note that compliance with regulation for food for infants and young children is not guaranteed. More details, incl. GMO and Food Defense statement, can be found in our SSAQ document.

Date of creation 17-03-2014
Date of design 10-12-2015
Date of printing 10-12-2015
Page 6 / 6



Certified

EU organic	Yes
NOP organic	Yes
Korea organic	No
JAS organic	No
Organic certifier code	skal
Kosher	No
Halal	No
EcoSocial	No
RSPO	No
FairTrade (FLO)	No

Disclaimer

All information in our product specifications is given according to our best knowledge. However this information can be subject to sudden change.

If you intend to use our products for vulnerable consumers (the allergenic, infants and young children, elderly citizens or immuno-compromised) you must note that this product is not sold as being specifically suitable for these groups. You are under the obligation to determine suitability for each batch of product bought.

For any questions related to the use and characteristics of this product, including its possible use in specific applications and the need for this product to conform to other legislation than stated in this specification, you are requested to contact our quality department via +31 85 4870431.