

## PRODUCT INFORMATION

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

|                          |   |
|--------------------------|---|
| <b>Product</b>           | <b>Sesame hulled</b>                                      |
| <b>Code</b>              | <b>14130</b>  |
| <b>Country of origin</b> | <b>Ethiopia, Bolivia or India</b>                         |
| <b>Last update</b>       | <b>31-10-2018</b>   |
| <b>Issue date</b>        | <b>02-01-2014</b>   |
| <b>This product is</b>   | <b>Organic and not genetically modified or irradiated</b> |

|                    |                            |
|--------------------|----------------------------|
| <b>Production</b>  |                            |
| <b>Ingredients</b> | <b>Organic sesame seed</b> |
| <b>Additives</b>   | <b>No additives</b>        |
| <b>Process</b>     |                            |

|                             |  |
|-----------------------------|--|
| <b>Sensorial properties</b> |  |
| <b>Smell</b>                | <b>Typical aroma, no musty or rancid smell</b>         |
| <b>Colour</b>               | <b>Creamy white</b>                                    |
| <b>Taste</b>                | <b>True to type, nutty sweet flavour, no rancidity</b> |
| <b>Appearance</b>           | <b>Oval flat seed</b>                                  |

|                                 |                              |                      |           |
|---------------------------------|------------------------------|----------------------|-----------|
| <b>Packing</b>                  |                              |                      |           |
| <b>Net content</b>              | <b>25 kg</b>                 |                      |           |
| <b>Kind of packing</b>          | <b>Multi Layer Paper bag</b> |                      |           |
| <b>Packing size (L x W x H)</b> | <b>70x39x17</b>              |                      |           |
| <b>Packing/layer</b>            | <b>3</b>                     | <b>Layers/pallet</b> | <b>10</b> |

|                           |  |
|---------------------------|--|
| <b>Shelf life</b>         |  |
| <b>Storage conditions</b> | <b>Cool (&lt;20°C), dry (&lt;65% RH) and not exposed to sunlight</b> |
| <b>Maximum shelf life</b> | <b>12 after after production</b>                                     |

| Nutritional values (per 100 gram) |                     | (from supplier) |
|-----------------------------------|---------------------|-----------------|
| Energy                            | 2638 KJ<br>631 Kcal |                 |
| Protein (g)                       | 25                  |                 |
| Fat (g)                           | 52                  | Saturated: 7.6  |
| Carbohydrates (g)                 | 10.2                | Sugars: 0.30    |
| Dietary fibre (g)                 | 11.2                |                 |
| Salt (g)                          | 0.1125              |                 |

| Analytical properties           |   |
|---------------------------------|---|
| Ash (%)                         | < 6   |
| Moisture (%)                    | < 7   |
| Heavy metals (mg/kg)            | Arsenic <0.20<br>Lead <0.20<br>Cadmium <0.20  |
| Pesticide residue               | Values of Pesticides are within the acceptable range according to BNN norms and EU standards. |
| Damage, discolouration (%)      | <0.5  |
| Foreign matter                  | None  |
| Insects                         | None  |
| Admixtures (Other varieties)    | None  |
| Broken (%)                      | < 1   |
| Immature/ shrivelled grains (%) | < 1   |
| Purity (%)                      | > 99.9  |

| Microbiological Properties |             |
|----------------------------|-------------|
| Total Plate Count (cfu/g)  | < 1.000.000 |
| Yeast (cfu/g)              | < 10.000    |
| Moulds (cfu/g)             | < 10.000    |
| B. Cereus (cfu/g)          | < 100       |
| E. Coli (cfu/g)            | < 10        |
| Salmonellae (cfu/25g)      | Absent      |

| <b>Allergy list (+ = present, - = absent and * = possible cross contamination)</b> |   |   |   |
|--|---|---|---|
| <b>Cow's milk protein</b>  | - | <b>Peanuts/groundnuts (-derivatives)</b>                                      | - |
| <b>Lactose or milk sugar</b>   | - | <b>Peanutoil</b>  | - |
| <b>(Chicken) egg</b>   | - | <b>Sesame</b>   | + |
| <b>Soya protein (-derivatives)</b>   | - | <b>Sesame-oil</b>   | + |
| <b>Soya oil</b>  | - | <b>Glutamate added E620-E625</b>  | - |
| <b>Gluten</b>  | - | <b>Sulfite E220-E228</b>  | - |
| <b>Wheat</b>   | - | <b>Benzoic acid/Parabens E210-E213</b>  | - |
| <b>Rye</b>   | - | <b>Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155</b> | - |
| <b>Beef (-derivatives)</b>   | - | <b>Tartrazine E102</b>  | - |
| <b>Pork (-derivatives)</b>   | - | <b>Cinnamon</b>   | - |
| <b>Chicken (-derivatives)</b>  | - | <b>Vanillin</b>   | - |
| <b>Fish</b>  | - | <b>Coriander</b>  | - |
| <b>Shell-fish</b>  | - | <b>Celery</b>   | - |
| <b>Corn /Maize (-derivatives)</b>  | - | <b>Umbelliferae</b>   | - |
| <b>Cocoa</b>   | - | <b>Carrot</b>   | - |
| <b>Yeast</b>   | - | <b>Lupine</b>   | - |
| <b>Pulses</b>  | - | <b>Mustard</b>  | - |
| <b>Nuts (-derivates)</b>   | - | <b>Mollusc (-derivates)</b>   | - |
| <b>Nut-oil</b>   | - |   |   |

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

|            |   |
|------------|---|
| <b>Use</b> | <b>Sesame seed has to be heated before consumption.</b> |
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