

# Hempseeds hulled Org 20kg

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Date updated 02-09-2016  
Date printed 02-09-2016  
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Brandname	Hempseed Hulled organic 20kg
Code	14192
Version	1
EAN Trade	8718976003605
EAN Consumer	FALSE

## Product description

Hempseeds hulled Org 20kg

## Ingredient declaration

Hempseeds hulled Org 20kg

## Nutritional information

	100 g	
Energy	2341	kJ
Energy	568	kcal
Fat	49.0	g
- Saturated	5.0	g
Carbohydrates	15.0	g
- Sugars	2.0	g
Fibre	8.0	g
Proteins	25.0	g
Salt	0.00	g
Sodium	0.001	g
Moisture	10.0	g

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

	Origin	
01 : Cereals containing gluten	"Hempseeds hulled Org 20kg"	?
* 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 Re-cleaned in EU

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## Country of origin

Country of origin	DE
Country of agricultural origin	CH

## Shelf life

Storage conditions	Cool and dry
Minimum shelflife upon receipt at DO-IT, if not specified by supplier	12 months

## Packaging information

	kg
Packing/layer	
Layers per pallet	0
amount per pallet	30
Nettweight	20
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	0,22
Bruto weight	20,2
Kind of packing	
Drained weight /kg	
Latin name	
TARIC code	12079991

## Anti-Pest Treatment

Summer Pressure Fumigation	No
AllYear Pressure Fumigation	No

## Analytical properties

Ash(%)	
Whole grains/seeds (%)	
Broken (%)	
Paddy(%)	
Affected by ergot 'moederkoorn' (%)	
Purity (%)	>= 99,9 related to foreign objects
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 4 mg/KOH/g (max 2%)
Stones	
Count /100 g	

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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

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

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Sieve analysis %< 1.0 mm

Impurity

Kernels

Unpopped kernels

Expension rate

## Microbiological properties

	Target	Max
Total plate count (cfu/g)	< 5.000.000	
Yeast (cfu/g)	< 10.000	
Moulds (cfu/g)	< 10.000	
Osmophilic Yeast (cfu/g)		
Salm onella (cfu/25g)	Absent	
E Coli (cfu/g)	< 100	
Coliform (cfu/g)		
Enterobacteriaceae (cfu/g)	< 100.000	
Clostridium Perfringes (cfu/g)		
Bacillus Cereus(cfu/g)		
Staphylococcus aureus(cfug)		
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.

## Certified

EU organic	Yes
NOP organic	No
Korea organic	No
JAS organic	No
Organic certifier code	DE-OKO-021
Kosher	No
Halal	No
EcoSocial	No
RSPO	No
FairTrade (FLO)	No

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## Disclaimer

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All information in our product specifications is given according to our best know ledge. How ever 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.