

# Walnuts Mix Org 10kg Light

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## FINISHED PRODUCT SPECIFICATION

Brand name Walnut Mixture organic 10kg  
GN-Code  
Recipe code 17233  
Recipe Version 1  
EAN-code HE 8718976005098  
EAN-code CE 8718976014731  
Bruto weight 0  
Net weight 0

### Product description

Walnuts Mix Org 10kg Light

### Ingredient Declaration

Walnuts\*

### Nutritional information

	<u>100 g</u>
Energy	2738 kJ
	618 kcal
Proteins	15.2 g
Carbohydrates	7.0 g
- Sugars	2.6 g
Fat	65.2 g
- Saturated	6.0 g
Fibre	6.7 g
Sodium	0.002 g
Moisture	5.0 g
Salt	0.005 g

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## 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 Cracking, sorting, sieving, hand sorting, packing

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## Country of origin

Country of origin	MD
Country of agricultural origin	MD

## Shelf life

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

## Packaging information

	kg
Packing/layer	8
Layers per pallet	0
amount per pallet	48
Nettweight	10
Weight tin-plate	0
Weight glass	0
Weight plastic	0
Weight paper	1,5
Bruto weight	11,5
Kind of packing	2*5 vacuum-polybags, in kartonnen doos
Drained weight /kg	
Latin name	Juglans regia
TARIC code	8023200

## Anti-Pest Teatment

Summer Pressure Fumigation	Yes
AllYear Pressure Fumigation	No

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## Analytical properties

Ash(%)	
Whole grains/seeds (%)	
Broken (%)	Average: 20 / 60 / 20 LH/Quarters/Broken
Paddy(%)	
Affected by ergot 'moederkoorn' (%)	
Purity (%)	99.95
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	< 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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## 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

Kernels separated into two more or less equal and intact parts

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)	< 1.000	
Moulds (cfu/g)	< 1.000	
Osmophilic Yeast (cfu/g)		
Salmonella (cfu/25g)	Absent	
E. Coli (cfu/g)		
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.

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## Certified

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EU organic	Yes
NOP organic	No
Korea organic	No
JAS organic	No
Organic certifier code	MD-BiO-141
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 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.