

PRODUCT INFORMATION

See also www.organic.nl

Product	Organic spelt flour
Code	11402
Country of agricultural origin	Germany
Country of last processing	The Netherlands
Last update	14-12-2020
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Spelt
Additives	No additives
Process	Harvest, cleaning, grinding, packing

Sensorial properties	
Smell	Characteristic spelt smell
Colour	Beige
Taste	Characteristic spelt taste
Appearance	Powder

Packing	
Net content	25 Kg
Kind of packing	Paper bag
Packing size (L x W x H)	58x43x16
Pieces per pallet	30

Shelf life	
Storage conditions	Dry, at room temperature and out of sunlight.
Maximum shelf life	9 months after production

Nutritional values (per 100 gram)		(from supplier)
Energy	1528 KJ 364 Kcal	
Protein (g)	14	
Fat (g)	1.8	Saturated: 0.3
Carbohydrates (g)	72	Sugars: 8
Dietary fibre (g)	2.0	
Salt (g)	0.02	

Analytical properties	
Moisture (%)	< 15

Microbiological Properties	
Total Plate Count (cfu/g)	< 100.000
Yeast (cfu/g)	< 1.000
Moulds (cfu/g)	< 1.000
E. Coli (cfu/g)	< 10
Salmonella (cfu/25g)	Absent

Allergy list (+ = present, - = absent and * = 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	-		

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