



DO-IT BV  
Prins Hendrikweg 19  
3771 AK Barneveld  
HOLLAND  
Website: [www.organic.nl](http://www.organic.nl)

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Org.Cert : Skal 001285

Fight pollution with organic agriculture  
Fight poverty with fair trade

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Buckwheat whole flour, type Amber</b>
<b>Code</b>	<b>11340</b>
<b>Certificate</b>	<b>Skal</b>
<b>Country of origin</b>	<b>Netherlands</b>
<b>Last update</b>	<b>30 July 2008</b>
<b>Issue Date</b>	<b>01 August 2008</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic buckwheat</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>During the milling process the whole hulled buckwheat is separated into flour and bran. Whole-flour is a mixture of white flour and buckwheat bran</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Neutral/healthy, product specific</b>
<b>Colour</b>	<b>Beige with black spots from the bran</b>
<b>Taste</b>	<b>Neutral/healthy, product specific</b>
<b>Appearance</b>	<b>Powdery flour with a loose structure</b>

<b>Packing</b>			
<b>Net content</b>	<b>20 kg</b>		
<b>Kind of packing</b>	<b>Paper bags</b>		
<b>Packing size (L x W x H)</b>	<b>66 x 41 x 12</b>		
<b>Packing/layer</b>	<b>8</b>	<b>Layers/pallet</b>	<b>5</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Cool (ideal 15°C), dry (55-65% humidity) and dark</b>
<b>Maximum shelf life</b>	<b>Max 9 months after production</b>

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Nutritional values (per 100 gram)		(from supplier)
Energy	1377 KJ 328 Kcal	
Protein (g)	18,7 ± 1	
Fat (g)	3,8 ± 1	Saturated: - % Mono-unsaturated: - % Poly-unsaturated: -%
Carbohydrates (g)	54,7 ± 1	Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - %
Dietary fibre (g)	8,6 ± 1	
Moisture (g)	14,0 ± 1	
Mineral (mg) (according buckwheat info.)	Calcium(Ca): 18 Iron(Fe): 2,2 Potassium(K): 254	Sodium(Na): 1 Phosphor(P): 347 Magnesium(Mg): 231
Vitamins (mg) (from USDA nutrient data lab)	Vitamin A: 0 Vitamin B1: 0,101 Vitamin B2: 0,425	Vitamin B6: 0,210 Niacin: 7,02 Vitamin E: 1,03 ATE

Analytical properties	
Purity	Min. 99.5 %
Sieve fraction	< 160 µm

Microbiological Properties	
Total Plate Count (cfu/g)	<100.000
Yeast (cfu/g)	<1.000
Moulds (cfu/g)	<1.000
Salmonellae	absent in 25 grams
Aflatoxine B1+B2+G1+G2	<4 ppb
Ochratoxine	<3 ppb
DON	< 500 ppb
Zearalenone	< 75 ppb

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

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

Use	<b>Ingredient for pasta</b> <b>Ingredient for pastry</b> <b>Ingredient for bread</b> <b>Ingredient for pancakes and "poffertjes"</b>
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