

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Organic whole wheat flour</b>
<b>Code</b>	<b>11020</b>
<b>Country of agricultural origin</b>	<b>EU</b>
<b>Country of processing</b>	<b>The Netherlands</b>
<b>Last update</b>	<b>20-04-2020</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic wheat, processing aids (enzymes, ascorbic acid, wheat malt flour)</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>A mixture of European organic wheat milled</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Characteristic for flour</b>
<b>Colour</b>	<b>Crème white</b>
<b>Taste</b>	<b>Characteristic for flour</b>
<b>Appearance</b>	<b>Powder</b>

<b>Packing</b>			
<b>Net content</b>	<b>25 Kg</b>		
<b>Kind of packing</b>	<b>Multiple layer paper bag</b>		
<b>Packing size (L x W x H)</b>	<b>59x39x12</b>		
<b>Packing/layer</b>	<b>5</b>	<b>Layers/pallet</b>	<b>8</b>

<b>Shelf life</b>	
<b>Recommended storage conditions</b>	<b>Cool (&lt; 20°C) and dry (&lt; 60% RH)</b>
<b>Maximum shelf life</b>	<b>6 months after production</b>

Nutritional values (per 100 gram)		(from supplier)
<b>Energy</b>	<b>1387 KJ</b> <b>328 Kcal</b>	
<b>Protein (g)</b>	<b>14.0</b>	
<b>Fat (g)</b>	<b>2.0</b>	<b>Saturated: 0.3</b>
<b>Carbohydrates (g)</b>	<b>59.0</b>	<b>Sugars: 1.0</b> <b>Starch: 56.0</b>
<b>Dietary fibre (g)</b>	<b>9.0</b>	
<b>Salt (g)</b>	<b>0</b>	

Analytical properties	
<b>Ash (%)</b>	<b>1.6</b>
<b>Moisture content (%)</b>	<b>&lt; 15.5</b>
<b>Protein content (%)</b>	<b>15</b>

Microbiological Properties	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 1.000.000</b>
<b>Yeast (cfu/g)</b>	<b>&lt; 10.000</b>
<b>Moulds (cfu/g)</b>	<b>&lt; 10.000</b>
<b>E. Coli (cfu/g)</b>	<b>&lt; 50</b>
<b>Bacilles Cereus (cfu/g)</b>	<b>&lt; 5.000</b>
<b>Clostridium perfringens(cfu/g)</b>	<b>&lt; 5.000</b>
<b>Staphylococcus aureus (cfu/g)</b>	<b>&lt; 5.000</b>
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>

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