



Bioespelta hinchada

INGREDIENTS

100 % Organic Spelt

UE Agriculture

Description

Spelt produced with the typical process of cooking at high pressure and further expansion.

Very light product obtained from the pure cereal processing, free from any additive; it keeps unchanged the nourishing characteristics of raw material it comes from.

Colour Light brown

Flavour Toasted

ORGANOLEPTIC

DETAILS

Look Whole seed

Size Whole seed

Nutritional values* (per 100g of product – indicatives values)

Energy 1613kJ - 382kcal

Fat 3.3 g

Of which saturates 0.6 g

Carbohydrate 69.7 g

Of which sugars 1.5 g

Fibre 10.0 g

Protein 13.3 g

Salt 0.003 g

CHEMICALPHYSICAL

VALUES

*According to Reg UE

1169/2011

Water content Max 10%

Total plate count max 10.000 ufc/g

Moulds and Yeasts max 200 ufc/g

Coliform germs < 10 ufc/g

MICROBIOLOGICAL

VALUES

Salmonella absent in 25g

HEALTHY

CHARACTERISTICS

Pesticides Residues according to Reg. CE 834/2007 &

updates

Heavy Metals Residues according to Reg. CE 1881/2006

Micotoxins according to Reg. CE 1881/2006

Packing according to Reg CE 1935/2004

77.05.01.P9999.A0: 8 Kg Paper sack with polythene inner bag

77.05.01.P9999.10: Big Bags

STORAGE

CONDITIONS

Shelf-life

24 months in original packing in dry & fresh conditions.

CERTIFICATION

According to Reg CE 834/2007

& updates

Control body

CCPB srl. Autorizzazione D.M. MiPAFF n° 26023 del 28.12.07

Certification IT BIO 009 - Operator Code AJ26

ALLERGENS

Puede contener trazas de frutos de cáscara, soja, otros cereales que contienen gluten, sésamo y leche

OGM LABELLING The product doesn't need OGM labelling according Reg. 1829/2003/CE and 1830/2003/CE

