

PRODUCT SPECIFICATION

Product	Monki organic pumpkin seed butter (Monki biologische pompoenpittenpasta)
Article no.	NL, FR, DE: 1358 UK, SE, ES: 2358
Origin	China
Ingredients	Organic pumpkin seed, sea salt
Processing	Roasting, grinding, adding sea salt, filling.
Nutritional value per 100 g	
Energy	2585 kJ / 624 kcal
Fat	52 g
of which saturated	12 g
Carbohydrates	5 g
of which sugars	2 g
Protein	32 g
Salt	0,33 g
Packing	
Material	Glass jar with a metal twist-off cap.
Net content	6 x 330 g e
Shelf life	
Storing conditions	Dark, room temperature.
Maximum shelf life	At adequate storing conditions 2 years from the production date. As the product does not contain emulsifier, it is normal for a layer of oil to form after some time.
Certification:	Certification of the organic quality by Skal/ in accordance with EU Regulation 834/2007.
Allergens	For presence or absence of allergens, see list below.

Allergen List, Le-Da Version 2009

LeDa code	GS1 Code	Allergen	Recipe without	Recipe contains	May contain cross-contamination (and recipe without)	Unknown
		Legal allergens				
1.1	UW	Wheat	X			
1.2	NR	Rye	X			
1.3	GB	Barley	X			
1.4	GO	Oats	X			
1.5	GS	Spelt	X			
1.6	GK	Kamut	X			
1	AW	(*) <i>Gluten</i>				
2.0	AC	Crustaceans	X			
3.0	AE	Egg	X			
4.0	AF	Fish	X			
5.0	AP	Peanuts			X	
6.0	AY	Soy	X			
7.0	AM	Cow's milk	X			
8.1	SA	Almonds			X	
8.2	SH	Hazelnuts			X	
8.3	SW	Walnuts	X			
8.4	SC	Cashews			X	
8.5	SP	Pecan nuts	X			
8.6	SR	Brazil nuts	X			
8.7	ST	Pistachio nuts	X			
8.8	SM	Macadamia/Queensland nuts	X			
8	AN	(*) <i>Nuts</i>			X	
9.0	BC	Celery	X			
10.0	BM	Mustard	X			
11.0	AS	Sesame			X	
12.0	AU	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO2	X			
13.0	NL	Lupin	X			
14.0	UM	Molluscs	X			
		Additional allergens				
20.0	ML	Lactose	X			
21.0	NC	Cocoa	X			
22.0	MG	Glutamate (E620 – E625)	X			
23.0	MK	Chicken meat	X			
24.0	NK	Coriander	X			
25.0	NM	Corn/maize	X			
26.0	NP	Legumes	X			
27.0	MC	Beef	X			
28.0	MP	Pork	X			
29.0	NW	Carrot	X			

(*) Only in case of cross contamination.