

Product data sheet

Rev: 09/07/24

Cod: FT-01

Edition: 01

< 630 (0 - 1%)

 700 ± 50

> 2.2 after 30 minutes

Per 100 g

1478 kJ / 350 kcal

Sourced from all corners of the Global	Organic Couscou	s Spelt	Luition: 01
DESCRIPTION	Couscous is made from whole grain spelt semolina, selected according to the best technical and quality criteria, moistened with water, pre-cooked by steaming, and dried.		
ORIGIN	Italy		
INGREDIENTS	Whole grain spelt (Triticum dicoccum) semolina from organic farming, water		
PROCESSED	Organic spelt couscous is made by selecting high-quality whole grain spelt semolina, moistening it with water, steaming it, and then drying it.		
STORAGE AND HANDLING INSTRUCTIONS	Keep the container closed and store in a cool, dry place.		
SHELF LIFE	It will remain stable for two years from the production date and, in any case, within the expiration date indicated on the packaging.		
ADDITIVES	No additives		
	SENSORY ATTRIBUTE	s	
Colour and appearance	Light amber yellow		
Odour	Uniform color, light amber yellow		
Taste	Typical flavor of the cereal origin.		
CHEMICA	L AND PHYSICAL PARAMETERS	Stan	dard
Moisture (%)		12	.50
Ash (%)		≤ 2	2,00
		> 2000	(0 - 3%)
Granulometry (μm)		1000 < μm < 2000 B	etween (75% - 85%)
		630 < µm < 1000 Be	etween (10% - 20%)

Density / volume (g)

Swelling index

NUTRITIONAL INFORMATION

Energy value

Facts		2.8	3 g
Saturated	0.5 g		
Carbohydrates		64 g	
Sugar		1.9) g
Protein		13 g	
Fibre		8.2 g	
Salt		0 g	
MICRO	BIOLOGICAL PARAM	ETERS	
Total plaque (cfu/g)	<10⁵		
Enterobacteriaceae (cfu/g)	<10³		
Estafilococo Coagulasa (cfu/g)	<10 ²		
Bacillus cereus (cfu/g)	<10 ²		
Moulds and Yeasts (cfu/g)	<10 ²		
E.coli (cfu/g)	Absent		
Salmonella (cfu/25g)	Absent		
	HEAVY METALS		
Lead (mg/kg)	< 0,2		
*Product in compliance with the current legislation on limit of contamin and subsequent provisions and amendments.	ants, heavy metals, pesticides and to	oxins present in Regulation (EU) 20:	23/915, Regulation (EU) 2018/848
ALLERGEN	IS AND NON - GMO S	TATEMENT	
Vegan	YES		
NON - GMO	YES		
Allergens		NO	
Genetically Modified	NO		
Radiation	NO		
	ALLERGEN TABLE		
		Yes	No
Gluten	X		
Crustaceans and products thereof		Х	
Egg and egg products	_	Х	
Fish and fish products		Х	

Peanut and products	s thereof		X
Soy and products thereof		X (traces)	
Milk and milk products			X
Nuts (almond, hazelnut, walnut, cashew, brazil nut, pistachio, macadamia nut and Queensland nut) and derived products			X
Celery and derivatives			X
Mustard and derivatives			X
Sesame and derivatives			X
Lupine and derivatives			Х
Molluscs and deriva	tives		Х
Sulphur dioxide and sulphites (SO2 > 10 mg/kg)			Х
	OTHER ALLERGIES		
		Yes	No
Lactose			X
Cocoa			X
Glutamate (E620-E625)			X
Chicken meat			X
Coriander			X
Corn			X
Legumes			X
Beef			X
Pork			X
Carrot			X
BHA/BHT			X
Benzoate			X
	OTHER DIETARY INFORMA	TION	
		Yes	No
Kosher		X	
Halal		X	
	PACKAGING INFORMATI	ON	
Format &	Format & BAG		

Net content 20 kg

LEGISLATION

Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC, and Commission Regulation (EC) No 608/2004.

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.

Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.

Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.

Law 7/2022 of 8 April on waste and contaminated soils for a circular economy.

Royal Decree 847/2011 of 17 June establishing the positive list of substances permitted for the manufacture of polymeric materials intended to come into contact with food. Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products and repealing Council Regulation (EC) No 834/2007.

Commission Implementing Regulation (EU) 2021/1165 of 15 July 2021 authorising certain products and substances for use in organic production and establishing their lists.