

	PRODUCT INFORMATION				
PRODUCT NAME:	Bulgur Wheat				
COMMODITY CODE	1904300000				
PRODUCT GRADE & SIZE:	Fine, Medium, Coarse				
PACK SIZE:	25 kg or similar				
BRAND NAME:	N/A				
PRODUCT DESCRIPTION:	Bulgur Wheat (<i>Triticum Durum, Triticum Aestivum, Triticum Monococcum, Triticum Dicoccon</i>) cleaned, dried and packed. Product should be heat treated before consumption.				
COUNTRY OF MANUFACTURE:	Turkey				
ISSUE DATE:	(004) 08/01/2025				

PRODUCT COMPOSITION TABLE					
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status	
Bulgur Wheat	100	Ingredient	Turkey	GMO Free	
Total	100			•	

INGREDIENT DECLARATION		
Ingredients	Bulgur Wheat	

ADDITIVE TABLE					
E-number Name Amount (mg/kg) Function					
N/A	-	-	-		

ALLERGEN TABLE					
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information	
Cereals containing GLUTEN and products thereof	Yes	Yes	Yes	Bulgur Wheat (Ingredient)	
EGGS or its derivatives	No	No	No		
FISH or its derivatives	No	No	No		
CRUSTACEANS / SHELLFISH	No	No	No		
MOLLUSCS	No	No	No		
PEANUTS or derivatives	No	No	No		
SOYA BEANS or derivatives	No	No	No		
MILK (LACTOSE) or its derivatives	No	No	No		
NUTS, tree nuts:	No	No	No		
CELERY , including celeriac and its derivatives	No	No	No		
MUSTARD , referring to all parts of the plant and derivatives thereof	No	No	No		
SESAME SEEDS or derivatives	No	No	No		
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	No	No		
LUPIN seeds or derivatives	No	No	No		

OTHER FOOD GROUPS INTOLERANCE TABLE							
Compo	onent	Contains (Yes / No / May Contain)	Component processed on	Compoi used on		Additi	onal information
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		same equipment		
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	Yes	Legumes processed on the same site

SPECIAL DIETARY REQUIREMENTS						
The product is SUITABLE for	The product is SUITABLE for:					
Vegetarians	Yes	Muslims / Halal	Yes			
Vegans	Yes	Coeliac	No			
Ovo-Lacto Vegetarians	Yes	Organic	No			
Jewish / Kosher	Yes					

	NUTRITIONAL DATA					
Nutrient Para	ameter	Typical value (per 100g)	Source of data			
Energy	kJ	1499	McCance & Widdowson CoFID 2021			
Energy	kcal	352	McCance & Widdowson CoFID 2021			
Protein	g	10.6	McCance & Widdowson CoFID 2021			
Total Fat	g	2.	McCance & Widdowson CoFID 2021			
	of which saturated g	0.28	McCance & Widdowson CoFID 2021			
of w	hich mono-unsaturated g	0.28	McCance & Widdowson CoFID 2021			
of v	which poly-unsaturated g	0.87	McCance & Widdowson CoFID 2021			
Total Carboh	ydrate g	77.8	McCance & Widdowson CoFID 2021			
of which sugars g		1.1	McCance & Widdowson CoFID 2021			
	of polyols g	-	McCance & Widdowson CoFID 2021			

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	of which starch g	72.7	McCance & Widdowson CoFID 2021	
Salt	g	0.0125	McCance & Widdowson CoFID 2021	
Dietary Fibre	g	6.7	McCance & Widdowson CoFID 2021	
N: Nutrient is present in significant quantities but there is no reliable information on amount				

PHYSICAL PARAMETERS					
Criteria	Maximum or Range				
Purity (w/w)	99.5% min				
Admixture (Foreign seeds, Inorganic matters, EVM) (w/w)	0.5% max				
White grains (w/w)	1% max				
Red grains (w/w)	1% max				
Stones (per 25kg)	2 pcs max				
Additional Extrinsic Foreign Bodies: N	Additional Extrinsic Foreign Bodies: None				

ORGANOLEPTIC PROPERTIES					
Appearance Characteristic colour and uniform structure of bulgur wheat					
Texture Hard before cooking					
Flavour & Aroma	Characteristic of bulgur wheat, free from objectionable flavours and odours				

MICROBIOLOGICAL PARAMETERS					
Criteria	Maximum or Range				
According to Microbiological Criteria for Foodstuffs Commission Regulation EC (No) 2073/2005 there are no maximum allowed					
limits for Non-RTE Pulses. Pulses need to be further cooked / boiled for a minimum of 15 minutes prior to consumption					

CHEMICAL PROPERTIES				
Criteria	Maximum or Range			
Moisture	13% Max.			
a _w (Water Activity)	0.681 Max.			
Aflatoxin B1	2ppb Max.			
Aflatoxin Total	4ppb Max.			
Ochratoxin A	3ppb Max.			
Deoxynivalenol	750ppb Max.			
Zearalenone	75ppb Max.			
Additional Chemical Criteria: None				

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: Minimum 24 months (Under recommended storage conditions)

Shelf life for Opened Product: 24 months (Under recommended storage conditions)

Recommended Storage Temperature (°C): Store in a cool, dry place at ambient temperature. Keep away from direct sunlight & strong odours.

Recommended relative humidity range (%): 65% RH max

Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing
 materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws.

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- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of Chelmer Foods Ltd and/or supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Any packaging supplied with the product is for business-to-business use only and must not be disposed of in household waste.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and Chelmer Foods Ltd. accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of Our S						
Version	(004) 08/01/2025					
Approval	Technical Preparation	Technical Authorisation				
Name	Hazal Gul	Duygu Kaya	Charlotte Heather			
Position	Technical Coordinator	National Account Manager	Technical Manager			
Date	06/01/2025	08/01/2025	08/01/2025			

Allorgans: When purchased in hulk size original packaging, manufacturer allorgen policy will apply

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.							
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)			
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site	
Cereals containing GLUTEN and products thereof	YES	YES	YES	YES	YES	YES	
EGGS or its derivatives	NO	NO	NO	NO	NO	NO	
FISH or its derivatives	NO	NO	NO	NO	NO	NO	
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO	
MOLLUSCS	NO	NO	NO	NO	NO	NO	
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES	
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES	
thereof							
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES	
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO	

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