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## ORGANIC WHOLE GRAIN CHICKPEA FLOUR

## PRODUCT SPECIFICATION

ORGANOLEPTIC PROPERTIES			
Colour			
Smell	Normal, free from strange odours		
Taste	Normal, free from strange flavours		

ORIGIN

ITALIAN AGRICULTURE

RHEOLOGICAL PROPERTIES			
W Alveograph	1	E-4 joule	+/-10 Chopin
P/L Alveograph	1		+-0,1% Chopin
Absorption	1	%	Min – Brabender
Stability	1	minuti	Min – Brabender
Softening 10'	1	U.F.	+/-10 – Brabender
Softening 20'	1	U.F	+/-10 - Brabender

CHEMICAL PROPERTIES					
Moisture Content	e Content 15,5 % maximu				
Ash Content	1,8	%	maximum		
Protein	1	%	minimum		
Dry Gluten	1	%	minimum		
Falling number	1	seconds	minimum		

Analytical value above written are subjet to normal change for natural processes, depending on the variability of plant products due to different type and growing conditions. For some products, data in the sheet come from supplier/provider. Informations are indicative and can change without notice.

MICROBIOLOGICAL PROPERTIES		
Bacterial Count	100000	ufc/g – max
Moulds and yeats	1000	ufc/g - max
Salmonella	absent	in 25 g

FILTH TEST		
Insect fragments	25	N. in 50 g – max
Rodent hairs	absent	N. in 50 g

MYCOTOSSIN		
Aflatoxin (B1, B2, G1,G2)	4	Ppb - max

HEAVY METALS		
Leas	0,2	ppm – max
Cadmium	0,1	ppm – max

NUTRITIONAL VALUE		
(per 100g of finished product)*		
Energy value	1369 kJ – 333 kcal	
Fat	4,7 g	
of wich saturates	0,63 g	
Carbohydrates	54 g	
of wich sugars	3,7 g	
Fibre	13 g	
Protein	22 g	
Salt	0,001	

<sup>\*</sup> Source: from literature / supplier

SHELF LIFE:

ATM 0,4 kg: 18 months

Store in a cool, dry and well ventilated place, away from heat sources.

This product is obtained from non-OGM raw material, in compliance with accidental thresholds.

## ALLERGENES IN COMPLIANCE WITH REGULATIONS EU N. 1169/2011 AND ITS SUBSEQUENT AMENDMENTS AND SUPPLEMENT/ANNEX II

1.Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybrides strains, and products thereof	~
2.Crustaceans and products thereof	-
3.Eggs and products thereof	-
4. Fish and products thereof	-
5.Peanuts and products thereof	-
6.Soybeans and products thereof	~
7.Milk and products thereof	-
8. Nuts, namely: almonds, hazelnut, walnuts, cashews, nuts, pistachio nuts and products thereof	-
9.Celery and products thereof	-
10.Mustard and products thereof	-
11.Sesame seeds and products thereof	~
12.Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10mg/litre in terms of total SO2	-
13.Lupine ans products thereof	~
14.Molluscs and products thereof	-
LEGENDA: + present	
- absent	
~ possible Cross Contamination	