

PRODUCT SPECIFICATION



PRODUCT NAME KHORASAN WHITE FLOUR

1) GENERAL DESCRIPTION

Product	Flour obtained from the milling of <i>Triticum turgidum turanicum spp.</i> kernels cleaned
Origin	Italy

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1457 kJ – 344 Kcal
Carbohydrates	69,4 g
 Of which sugar 	0,68 g
Protein	11,3 g
Fats	1,1 g
 Monounsaturated fats 	g
 Polyunsaturated fats 	g
 Saturated fats 	0,2 g
Mineral	g
Sodium	0,05 g
Dietary fibre	5,5 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Fine white/beige flour
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste
Humidity	11,7 %
Ash	0,90 %
W	200 – 220
P/L	0,6 – 0,7

4) MICROBIOLOGICAL PARAMETERS

Total plate count	50.000 ufc/g
E. Coli	< 10 ufc/g
Coliform	1.100 ufc/g
Staphylococcus coag + term +	< 100 ufc/g
Yeasts and moulds	1.000 ufc/g
Salmonellae	Negative /25 g
Listeria Monocytogenes	Negative /25 g

5) BIOLOGICAL PARAMETERS

GMO	Absent
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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross
	contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Double layer paper bag food grade	
Net weight	25 kg	
Shelf -life	Best before date within 24 months from the production	

9) SAFETY MEASURES

CAS registy number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary	None
statements	

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"



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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley,	YES	YES	YES	YES
oat, spelt, khorasan and derived products				
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (Amigdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts [Carya illinoesis (Wangenh) K.Koch], Brasile nuts (Bertollethia excelsia), pistachio (Pistacia vera), Macadamia nuts (Macadamia ternifolia) and derived products	NO	NO	NO	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO_2	NO	NO	NO	NO

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020