

| | | |
|---|--|---|
|  | PRODUCT SPECIFICATION |  |
| Item Code | PRODUCT NAME BUCKWHEAT HUSKED CRACKED | Supplier Care |

1) GENERAL DESCRIPTION

| | |
|---------|-------------------------------------|
| Product | <i>Fagopyrum aesculentum Moench</i> |
| Origin | China |

2) NUTRITIONAL VALUES in 100 g

(Average Values - Source: USDA Nutrient Database)

| | |
|---------------|--------------------|
| Energy value | 1435 kJ – 343 kcal |
| Carbohydrate | 71,50 g |
| Protein | 13,25 g |
| Fat | 3,40 g |
| Ash | 2,10 g |
| Dietary fiber | 10,50 g |
| Water | 9,75 g |

3) CHEMICAL-PHYSICAL PARAMETERS

| | |
|------------|---|
| Appearance | Cracked buckwheat light brown in colour |
| Smell | Characteristic, no off smell |
| Taste | Characteristic, no off taste |
| Alerts | None |

4) MICROBIOLOGICAL PARAMETERS

| | |
|----------------------------|------------------------------|
| Total plate count | < 10.000 ufc/g |
| E. Coli | Absent |
| Yeasts and Moulds | < 1.000 ufc/g |
| Salmonella | Absent |
| Aflatoxin (B1-B2-G1-G2) | B1 < 5 ppb Total < 10 ppb |

5) BIOLOGICAL PARAMETERS

| | |
|-----|--------|
| GMO | Absent |
|-----|--------|

6) CERTIFICATIONS

| | |
|---------------------|-----------|
| Organic Agriculture | Yes |
| NOP | Available |
| Bio Suisse | |
| JAS | |
| Kosher | Available |
| 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 | 22,7 kg |
| Shelf -life | Best before date within 24 months from the production |

9) REFERENCE LEGISLATION

- Reg. CE 834/07 e 889/08 "Certification on organic production"
- D. Lgs. 155/97 – Reg. CE 852/04 "Hygiene in food products"
- Dir. 2000/13/CE "Labelling, presentation and advertising of food products"
- D.M. 34 del 21/03/73 - Reg. CE 1935/04 "Materials and objects designated to come in contact with food products"
- Reg. CE 1881/06 "Maximum allowed levels of contaminants (nitrates, micotoxines, heavy metals) in food products"

**The file reports data received from the producer/supplier.
The information are indicatives and subjects to modifications without notice**

10) ALLERGENS

| Allergens | Existing inside the product | Existing in the production line | Existing in the storage place |
|--|-----------------------------|---------------------------------|-------------------------------|
| Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products | NO | YES | YES |
| Shellfish and derived products | NO | NO | NO |
| Eggs and derived products | NO | NO | NO |
| Fish and derived products | NO | NO | NO |
| Peanuts and derived products | NO | NO | NO |
| Soy and derived products | NO | YES | YES |
| Lupin and derived products | NO | YES | YES |
| Milk and derived products (included lactose) | NO | NO | NO |
| Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoesis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products | NO | NO | YES |
| Celery and derived products | NO | NO | YES |
| Mustard and derived products | NO | NO | YES |
| Sesame seeds and derived products | NO | NO | YES |
| Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂ | NO | NO | NO |

The cross contamination due to fortuitous events out of the operator control or unavoidable circumstances is not contemplated in the allergens file.

| Editing | Control | Approval | Last revision |
|---------------|---------------|---------------|---------------|
| February 2020 | February 2020 | February 2020 | February 2020 |