

PRODUCT SPECIFICATION

This product shall comply with the requirements of the 1990 Food Safety Act, and other pertinent legislation to ensure the Legality, Safety and Quality of the product

PRODUCT:	Organic Buckwheat Flour
PRODUCT CODE:	FLR035
DESCRIPTION:	A gluten free flour produced from the seeds of Fagopyrum Esculentum, that has grown, processed and packed in accordance with EU regulation 2091/ 92
COUNTRY OF ORIGIN:	Milled in Holland
PACKAGING:	Multi layer plain paper bag
STORAGE CONDITIONS:	Store in cool, dry, hygienic conditions
PHYSICAL & CHEMICAL PARAMETERS:	<p>Moisture: 14% max</p> <p>Total Aflatoxin: 4µg/kg max</p> <p>Aflatoxin B₁: 2µg/kg max</p> <p>Ochratoxin A: 3µg/kg max</p>
MICROBIOLOGICAL ANALYSIS:	<p>E.Coli: <10 cfu/g</p> <p>Salmonella spp: Absent in 25g</p>
NUTRITIONAL INFO:	<p>Typical Values per 100g</p> <p>Energy (kcal): 408</p> <p>Energy (kJ): 1732</p> <p>Protein: 12.0g</p> <p>Carbohydrates: 71.0g</p> <p>Fibre: 10g</p> <p>Fat: 3.1g</p> <p><i>Of which saturated:</i> 0.70g</p> <p>Sodium: <0.02g</p> <p>Source: Supplier</p>
ORGANOLEPTIC PROPERTIES:	<p>Appearance: Pale to mid brown</p> <p>Flavour: Typical with no off taints</p> <p>Texture: Typical of a flour (fine)</p>
INGREDIENTS:	Organic Buckwheat (100%)
SHELF LIFE:	9 months from production when stored in the correct conditions
LAST UPDATED:	June 2009
REFERENCE NO:	C140

Product **Organic Buckwheat Flour**

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Reference:

C140

<u>Allergen</u>	<u>Contains</u> <u>Yes /</u> <u>No</u>	<u>Comments</u>
Cereal containing gluten	NO	
Crustaceans	NO	
Eggs	NO	
Fish	NO	
Peanuts	NO	
Soybeans	NO	
Milk or milk derivatives	NO	
Nuts / Nut Oil or Nut Derivatives	NO	
Celery	NO	
Mustard	NO	
Sesame Seeds	NO	
Sulphur Dioxide (SO ₂) and sulphites at >10mg/Kg or 10mg/L as expressed as SO ₂	NO	
Molluscs	NO	
Lupin	NO	