PRODUCTSPECIFICATION COUIT902

Specification details

Version number	2
Issue date	23-4-2020
Last update	13-12-2021

General information

Supplier	Nutsinbulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S1722
Article number(s)	COUIT902
Product name	Couscous, Whole Wheat, Organic
Product description	The organic couscous is made of the organic durum wheat semolina.
Size	Grain size
	Residue on the sieve > 1.990 mm is < 2%
	Residue on the sieve > 1.990 mm – 1.000 mm is > 95%
	Residue on the sieve < 1.000 mm < 3%
Country or countries of origin	Italy
GN-code (Intrastat)	19024010

Certificates

Supplier certification	BRC Agents and Brokers (Control Union)
	Organic certificate (NL-BIO-01)
	Organic certificate (GB-ORG-02)
Organic	Yes 🛛 No 🗆
Kosher	Yes 🗵 No 🗌
Halal	Yes 🗆 No 🛛
Other:	Yes 🗆 No 🖂

Organoleptic characteristics

Colour	Yellow like amber
Odor	Typical of wheat
Taste	Typical of wheat
Structure	Elastic, not floury and pasty

Shelf life, storage conditions and conditions of use

Shelf life	24	Months	Valid from production date in original packaging	
Recommended storage conditions	Cool, dry and dark			
Conditions of use / intended use	saucer to boil and st	oan, add 1 tablespo I. Remove from hea	ption. Place 250 ml of water in a large on full of oil, 1 teaspoon full of salt and bring t. Add the water in 250 g (8 oz.) of couscous to steep for 5 minutes. Stirring with a fork to	

Foreign Body Control

Foreign material (metal, glass, plastic) must be	
absent	
Other foreign material	Filth test < 50 insect fragments /225 g. Grub, insects and rodent's coat absence.
Applied controls	Magnets, centrifugal cleaner, sieving, metal detection.
Remarks	NA

Recommended declaration of ingredients

Ingredients: Organic Durum whole wheat semolina 100%

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Ingredient information

Ingredient:	Additional information	Country of origin	%
Wheat	Organic, Durum Wheat	Italy	100
	Semolina		

Packaging

Packaging condition	Normal atmo	Normal atmosphere				
Weight	25 kg	25 kg				
Primary packaging	Packaging	Packaging Type of material Kind of plastic Weight Color				
	Bag	Paper	NA	NA	Brown	
Secundary packaging	NA	NA	NA	NA	NA	

1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.

Nutritional information

Nutrition declaration	Per 100 g	Measurement units
Energy	1452	kJ
Energy	343	kcal
Fat	2,1	g
of which saturates	0,4	g
Carboyhydrate excl. fibre	65,0	g
of which sugars	3,5	g
Fibre	8,2	g
Protein	12,0	g
Salt (based on Sodium)	0,01	g

Allergen information

<u>Alergens:-</u> 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	Component N				Nuts in Bulk when bought hat need re-p	
	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	YES	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	YES	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

Allergen Claims and remarks

Aller gen elalins

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Physical/Chemical/Microbiological information

Ash (g)	<u><</u> 1,8	Moulds (cfu/g)	<u><</u> 500	Salmonella spp.(in 25 g)	Absent
Moisture content (%)	<u><</u> 12,5	Yeasts (cfu/g)	<u><</u> 500	Listeria monocytogenes (in 25 g)	Absent
Swelling index	> 2,2	Density/Volume (ml)	75 <u>+</u> 5/100	E. coli (cfu/g)	< 10
Acidity	6	Brown grains (unit/dm²)	<u><</u> 4	Black grains (unit/dm ²)	<u><</u> 4

The product complies with the requirements set out in the European Regulation (EC) No. 1881/2006 for certain contaminants and in Regulation (EC) No. 834/2007, Regulation 889/2008 and Regulation (EC) No 396/2005 for the maximum residue levels of pesticides.

GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives. Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

Use in production

Use in production > if the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

Disclaimer

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Specification approval

	Date
Quality department of Nutsinbulk	13-12-2021