

Product specification	
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Owner: QC coordinator	

PRODUCT SPECIFICATION Organic Chickpeas	
Article no.	1099
Product description	Dried seeds of <i>Cicer arietinum</i>
Process description	Chickpeas are harvested, cleaned, graded, packed and stored.
Land of origin	Turkey, EU
Composition	100% natural product
Legal demands	Products have to comply with all legislation. Most important elements are: - Regulation (EC) No. 178/2002 General food law - Regulation (EC) No. 1829/2003 on genetically modified food and feed - Regulation (EC) No. 2017/625 official controls food and feed law - Regulation (EC) No. 2019/1381 transparency and sustainability of the EU risk assessment in the food chain - Regulation (EC) No.1881/2006 setting maximum levels of certain contaminants in foodstuffs - Regulation (EC) No. 396/2005 on maximum residue levels of pesticides in products of plant and animal origin - Regulation (EC) No. 2073/2005 setting maximum levels for microbiological criteria for foodstuffs
HS code	0713 20 00 00
Organic code	NL-BIO-01
Labelling and Packaging	- Regulation (EC) No. 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms - Regulation (EC) 10/2011 on plastic materials and articles intended to come into contact with food
Shelf life	Best before: production date + 2 year
Recommended storage	Dry, cool and out of direct sunlight. Temp. < 15 °C, RH < 50%.
Transport & packaging	Material: mostly poly polypropylene, paper/kraft, polyethylene unless specified otherwise in the contract Size: 20kg, 22,68kg (50lbs), 25kg, 45,36kg (100lbs), 750kg, 1000kg, 1250kg, bulk, or other, as specified on the contract.

Hazard standard and tolerance		
Category	Critical contaminant	Tolerance
Chemical	Undesirable substances as mentioned in EC Directives 396/2005 and 1881/2006	Maximum levels in food stuffs (mg/kg (ppm) or mcg/kg (ppb))
	Aflatoxin B1	Max. 2 mg/kg
	Aflatoxins tot.	Max. 4 mg/kg
	Arseen	Absent
	Lead	Max. 0,20 mg/kg
	Cadmium	Max. 0,04mg/kg
Micro biological	Salmonella	Absent in 25 g.
Physical	Vermin, insects	Absent (0*%)
	Foreign matter (Glass, parts of metal, sand, hair, plastic, wood etc.)	Absent (0* %)
	Purity	Min. 99.5%
Organoleptic	Odour	True to type, neutral, fresh, free of off-odour, not rancid
	Colour	Cream white
	Appearance	Course round seed
	Flavour	Neutral

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Allergens					
(*) Only to be used in case of cross contamination (see gluten and nuts)					
LeDa-code	Legal Allergens	Recipe without (W)	Recipe Contains (C)	May contain (and recipe without) (P)	Unknown (U)
1*	Gluten	W			
1.1	Wheat	W			
1.2	Rye	W			
1.3	Barley	W			
1.4	Oats	W			
1.5	Spelt	W			
1.6	Kamut	W			
2	Crustaceans	W			
3	Egg	W			
4	Fish	W			
5	Peanuts	W			
6	Soy	W			
7	Cow's milk	W			
8*	Nuts	W			
8.1	Almonds	W			
8.2	Hazelnuts	W			
8.3	Walnuts	W			
8.4	Cashew nuts	W			
8.5	Pecan nuts	W			
8.6	Brazil nuts	W			
8.7	Pistachio nuts	W			
8.8	Macadamia/Queensland nuts	W			
9	Celery	W			
10	Mustard	W			
11	Sesame	W			
12	Sulphur dioxide and sulphites (E220 - E228) at concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂	W			
13	Lupin	W			
14	Mollusc	W			
Additional Allergens					
20	Lactose	W			
21	Cocoa	W			
22	Glutamate (E620-E625)	W			
23	Chicken meat	W			
24	Coriander	W			
25	Corn/Maize	W			
26	Legumes		C		
27	Beef	W			
28	Pork	W			
29	Carrot	W			

Product characteristics		
	Feature	Standard
Allergen information	Pulse	
GMO Declaration	This product or components hereof (including processing aids and additives) do not contain genetically modifies organisms or components produces with genetically modified organisms	