DEHUSKED RED LENTILS



INGREDIENT	ORIGIN	CERTIFICATION
Red Lentil	Italy: Marche, Toscana, Umbria,	"QM" Qualità dalle MARCHE
	Campania, Piemonte, Basilicata	Reg. (CE) 848/2018 (BIO)

ORGANOLEPTIC CHARACTERISTIC OF THE PRODUCT		
PARAMETER	DEFINITION	
Color	Characteristic	
Smell	Characteristic	
Appearance	Characteristic	

CHEMICAL CHARCTERISTICS		
PARAMETER	UNIT MEASUREMENT	REFERENCE VALUE
Humidiy	%	<=13
Plant protection products	mg/kg	< 70% LMR (Reg 396/2005)
Heavy metals (Pd-Cd)	ma/ka	Rea (CE) 1881/2006

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PHISICAL / PRODUCT CHARACTERISTICS				
DEFECTIVENESS PER INGREDI	ENT	UNIT MEASURAMENT	REFERENCE VALUE	
Broken seeds		%	3	
Spotted seeds		%	2	
Chews seeds		%	0	
Mouldy seeds		%	0	
Damaged seeds by insects		%	0	
Foreign materials		%	Absent	
Seeds of foreign varieties		%	max 1%	
Allergens	Cereals containing gluten		ontaining gluten	
HEAL	HEALTH AND HYGIENE CHARACTERISTICS			
PARAMETER		UNIT MEASUREMENT	REFERENCE VALUE	
Whole insects (larvae,nymphs or ad	ults)	n/g	Absent	
Rodent hair or frangments thereof		n/g	Absent	
Insect frangments		n/g	Absent	
Other frangments		n/g	Absent	
MICROBIOLOGICAL CHARACTERISTICS				
PARAMETER		UNIT MEASURAMENT	REFERENCE VALUE	
Mesophilic bacterial charge	ufc/g		<500.000	
Yeast and moulds	ufc/g		< 5.000	
Escherichia coli	ufc/g		<10	
Salmonella		Present / Absent in 25 g	Absent	
Listeria m.		Present / Absent in 25 g	Absent	

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PRODUCT SHEET

Deossinivalenolo	μg/kg	750
Zearalenone	μg/kg	75
Ocratossina A	μg/kg	3
Aflatossine (B1+B2+G1+G2)	μg/kg	4

NUTRITIONAL VALUE		
PARAMETER	UNIT MEASURAMENT	AVERAGE VALUE/100g OF RAW PRODUCT
Energy	KJ- Kcal	1400 – 331
Fat	g	2,0
Of which satured fatty acids	g	0,3
Carbohydrates	g	48,7
Of which sugar	g	2,4
Fibre	g	10,9
Protein	g	24,1
Salt	g	0,03

Production plant: Frazione Taverne snc, Serravalle di Chienti (MC).

Method of packaging: the product is packaged in natural atmosphere or in ATM on automatic lines on polypropylene film bioriented co-extruded 30 um in big bags. All packagings used are covered by the declaration of conformity for use in contact with food (MOCA).

Weight: the product is packed in sizes of 250 g, 400 g, 500 g, 1 kg, 5 kg, 15 kg, 25 kg, big-bag.

Minimum shelf life: 24 months.

Allergens contained and possible cross-contamination: May contain traces of "Cereals containing gluten".

GMOs: the product is free from contamination by Genetically Modified Organisms.

Tips for proper storage: store in a cool and dry place away from light and heat sources. Once opened, the package should be stored at room temperature, avoiding leaving the package open.