

Product specifications

date:19/06/2020

Versie: H.001

Art. No.081140, 081145, 081146, 081150.				
HYGIENA BIO bruine linzen				
HYGIENA BIO lentilles brunes				
HYGIENA ORGANIC brown lentils				
Herkomst/ Origine/ Origin		Turkije/ Turquie/ Turkey		
Ingrediënten/ Ingredients/ Ingredients		Biologische bruine linzen/ lentilles brunes biologiques/organic brown lentils Latijnse naam/ nom latin/ latin name: Lens culinaris		
Nutritionele waarden/ Valeurs nutritives/ Nutritive value	Energie/ Énergie/ Energy		1146 kJ/ 270 kcal	
	Eiwitten/ Protéines/ Proteins		23 g	
	Koolhydraten/ Glucides/ Carbohydrates		41 g	
	Vetten/ Graisse/ Fat		1.6g	
	-verzadigde vetzuren/ acides gras saturés/ saturated fatty acids		0 g	
	Voedingsvezels/ Fibres alimentaires/ Dietary fibres		17 g	
	Calcium		68 mg	
	Natrium/ sodium		5 mg	
	Magnesium/ magnésium		110 mg	
	Ijzer/ fer/ iron		5 mg	
Allergenen/ allergènes/ allergens	 Granen/ Grain/ Cereal (gluten)	?	 Noten/ Noix/ Nuts	-
	 Schaaldieren/ Crustacées/ Crustaceans	-	 Selderij/ Céleri/ Celery	-
	 Ei/ Oeuf/ Egg	-	 Mosterd/ Moutarde/ Mustard	-
	 Vis/ Poisson/ Fish	-	 Sesam/ Sésame/ Sesame	-
	 Aardnoten (pinda's)/ Arachide/ Peanuts	-	 Zwaveldioxide en sulfieten/ sulfite/ sulphites (E220- E228)*	-
	 Soja/ Soja/ Soy	-	 Lupine/ Lupin/ Lupin	-
	 Melk/ Lait/ Milk	-	 Weekdieren/ Mollusques/ Molluscs	-
Process		Harvest, brought to the factory, cleaning, packing and storage		
Bewaring/ conservation/ storage		Cool and dry		
Houdbaarheid/ durée de vie/ shelf life		18 maand na de productiedatum/ 18 mois à compter de la date de production/ 18 months from production date 5kg, 1kg, 500g : 9 maand na verpakking/ 9 mois		
Verpakking/ Embalage/ Packaging		25kg, 5kg, 1kg, 500g		

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Analyse/analysis	<table border="1"> <thead> <tr> <th colspan="2">Analytical properties</th></tr> </thead> <tbody> <tr> <td>Moisture (%)</td><td>< 13</td></tr> <tr> <td>Foreign matter (%)</td><td>< 0.1</td></tr> <tr> <td>Stone (pcs/25kg)</td><td>1</td></tr> <tr> <td>Insect damaged grains (%)</td><td>< 0.2</td></tr> <tr> <td>Broken (%)</td><td>< 3</td></tr> </tbody> </table> <table border="1"> <thead> <tr> <th colspan="2">Microbiological Properties</th></tr> </thead> <tbody> <tr> <td>Total Plate Count (cfu/g)</td><td>< 100.000</td></tr> <tr> <td>Yeast & Moulds (cfu/g)</td><td>< 10.000</td></tr> <tr> <td>Coliforms (cfu/g)</td><td>< 1.000</td></tr> <tr> <td>E. Coli (cfu/25g)</td><td>Absent</td></tr> <tr> <td>Salmonella (cfu/25g)</td><td>Absent</td></tr> </tbody> </table>	Analytical properties		Moisture (%)	< 13	Foreign matter (%)	< 0.1	Stone (pcs/25kg)	1	Insect damaged grains (%)	< 0.2	Broken (%)	< 3	Microbiological Properties		Total Plate Count (cfu/g)	< 100.000	Yeast & Moulds (cfu/g)	< 10.000	Coliforms (cfu/g)	< 1.000	E. Coli (cfu/25g)	Absent	Salmonella (cfu/25g)	Absent
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Legale aspecten/ les aspects légaux/ legal aspects	Dit product voldoet aan de EU-voedselwetgeving. Teelt, verwerking, reiniging, verpakking, transport en kenmerking in overeenstemming met EG-verordening 834/2007. Pesticiden, insecticiden, fungiciden, antibiotica: per component volgens EU-organieke wet. Dit product voldoet aan EG 1829/2003 en EG 1830/2003 voor het niet gebruiken van GGO-materiaal. Beoogd gebruik: het product moet voor consumptie worden verwarmd (bij voorkeur door koken) Ce produit est conforme à la législation alimentaire de l'UE. Culture, transformation, nettoyage, emballage, transport et caractérisation conformément au règlement CE 834/2007. Pesticides, insecticides, fongicides, antibiotiques: par composant conformément à la législation organique de l'UE. Ce produit est conforme aux normes EG 1829/2003 et EG 1830/2003 pour ne pas utiliser de matériel OGM. Usage prévu: Le produit doit être chauffé avant consommation (de préférence par ébullition). This product is in compliance with the EU food law. Cultivation, processing, cleaning, packing, transport and characterisation in accordance with the EC regulation 834/2007. Pesticides, insecticides, fungicides, antibiotics: per component according EU-organic law. This product is conform EG 1829/2003 and EG 1830/2003 for not using GMO material. Intended use: Product should be heated before consumption (preferably by boiling)																								