

1. PHYSICAL-CHEMICAL PROPERTIES

Odour: Specific

Colour: Brown to dark brown

Taste: Specific

Appearance: Free flowing wrinkled oval

Moisture: 13.- 17 %

Additives: Max. 0.5 % de vegetable oil

2. MICROBIOLOGICAL PROPERTIES (cfu/g)

Total Plate Count	< 50 000
Yeast and Moulds	< 50 000
E. Coli	< 100
Coliforms	< 10
Salmonella	Absent in 25 g
Aflatoxin B1	< 2 µg/Kg
Alfaltoxin :B1+ B2+ G1+ G2	< 4 µg/Kg

3. NUTRITION

Nutrition Value	per 100 g
Energy	299 Kcal
Proteins	3,07 g
Fat	0.46 g
Carbohydrates	79 g
Dietary fibre	3,7 g

Mineral Value	(mg)
Sodium (Na)	25 mg

4. ALLERGY LIST

(According with Reg.EU 1169/2011)

Cow's milk protein	No	Peanuts / groundnuts	No
Lactose or milk sugar	No	Peanut Oil	No
Egg (chicken)	No	Sesame	No
Soya protein and derivatives	No	Sesame Oil	No
Soya oil	No	Glutamate (aded E620-E625)	No
Gluten	No	Sulfite (E220-E228)	No
Wheat	No	Benzoic acid / Parabenes	No
Rye	No	Azo-colours (E102, E110, E122, E124, E128, E129, E151, E154, E155)	No
Beef and derivatives	No	Tartrazine (E102)	No
Chicken and derivatives	No	Cinnamon	No
Fish	No	Vanillin	No
Shell-fish	No	Coriander	No
Corn/Maize and derivatives	No	Celery	No
Cocoa	No	Umbelliferae	No
Yeast	No	Carrot	No
Pulses	No	Lupine	No
Nuts and derivatives	No	Mustard	No
Nut Oil	No	Molluscs and derivatives	No

SUITABLE FOR:

Vegetarians	Yes	Kosher-certified	No
Vegans	Yes	Halal-certified	No
Lacto-vegetarians	Yes	Fair Trade	No
NOP-certified	Yes		

Yes = present

No = absent

¿? Unknown

* possible cross contamination