

1. DESCRIPTION

The material should consist of whole chick peas of an even, clean appearance. They should soften after 8 hours of soaking in cold water with a further cooking for up to 1 hour including 15 minutes boiling. They should possess a wholesome flavour free from foreign flavours and taints. Organic chick peas are sold under Soil Association licence number P1407.

2. NUTRITIONAL VALUES

Nutritional Values	per 100 g
Energy	1390.02 kJ /332 Kcal
Proteins	21.3 g
Carbohydrates	49.6 g
-Sugar	2.6 g
Fat	5.4 g
-Saturated	0.5 g
Fiber	10.7 g
Salt*	0.09 g

*From naturally occurring Sodium only.

3. MICROBIOLOGICAL ANALYSIS

Total Viable Count	< 500.000 cfu/g max.
Yeasts and moulds	< 10.000 cfu/g max.
Coliforms	< 10.000 cfu/g max.
E. Coli	< 100 cfu/g
Salmonella	Negative in 25 g

4. PHYSICAL EXAMINATION

Damaged/split peas	0.5 % max.
Foreign beans/peas	0.1 % max.
Mudballs/stones	10 in 25kg max.
Stalk/leaf	15 in 25kg max.
Moisture	10.0 g 12 g max.

5. QUALITY

This product shall be free of live infestation and evidence of contamination by rodents and/or birds. Pathogens shall not be present at levels injurious to human health. The chick peas shall comply with European Union legislation, including the 1990 UK Food Safety Act.

6. ALLERGEN INFORMATION

Allergen	Free From Y/N	P,A,C	Comments
(Gluten) Wheat, rye, barley, oats, spelt, kamut	N	C	
Eggs	Y	A	
Peanuts	N	C	
Soybeans	N	C	
Milk	Y	A	
Nuts (almond, hazelnut, walnut, cashew, pecan, brazil, pistachio, macadamia, Queensland)	N	C	
Celery (celery stick and celeriac)	Y	A	
Mustard	Y	A	
Sesame seeds	N	C	
Lupin	Y	A	
Sulphur Dioxide and sulphites (levels above 10mg/kg)	N	C	

P= Present

A=Absent

C= Possible cross contamination in transport, packing or production