

## **1. CHEMICAL-PHYSICAL CHARACTERISTICS**

**Odour:** Product specific

**Colour:** Light brown

**Taste:** Sweet, product specific

**Appearance:** Fine powder, min 98% through mesh 74 micron

**Ash:** 2,5 – 4 %

**pH:** 5 -6 approx.

**Additives:** absence

## **2. NUTRITIONAL VALUE**

<b>Nutritional Values</b>	<b>per 100 g</b>
Energy	929/222 kcal
Protein	4 g
Fats	0,90 g
-Saturated	0,20 g
Carbohydrates	49,1 g
-Sugar	40 g
Dietry fiber	9 g
Sodium	35,0 mg
Moisture	5 %

## **3. MICROBIOLOGICAL PROPERTIES**

Total Plate Count	< 100.000 cfu/g
Yeast	< 10.000 cfu/g
Moulds	< 10.000 cfu/g
E. Coli	absent in 10 g
Salmonella	absent in 750 g
Aflatoxines	negative in 100 g

#### **4. MAINTENANCE**

If properly closed stored under dry, fresh and dark conditions (<20°C, <70% humidity), retain its properties at least 12 months from production.

#### **5. ALLERGEN INFORMATION**

(According with Reg.EU 1169/2011)

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

#### **SUITABLE FOR:**

Vegetarians	<b>Yes</b>	Kosher-certified	No
Vegans	<b>Yes</b>	Halal-certified	No
Lacto-vegetarians	<b>Yes</b>	Fair Trade	No
NOP-certified	<b>Yes</b>		

**Yes** = present

**No** = absent

¿? Unknown

\* possible cross contamination