

1. PHYSICAL-CHEMICAL PROPERTIES

Smell	Good, fresh, free of off-odours
Colour	Yellow to white
Taste	Good, pleasant, mild
Appearance	Distinctive crunchy
Moisture	8.67 g
Ash	2.5 %
Purity	> 99.9 %
Brokens	< 1 % (less than ½ whole grain)
Insects	None
Mouldy	None
Rotten	None

2. NUTRITIONAL VALUES

Nutritional Values	per 100 g
Energy	1583 Kj / 378 Kcal
Proteins	11.02 g
Carbohydrates	64.35 g
Fat	4.22 g
-Saturated	0.72 g
-Mono-unsaturated	0.77 g
-Poly-unsaturated	2.13 g
Fiber	8.5 g

Minerals and Vitamins	
Calcium	8 mg
Sodium	5 mg
Iron	3.01 mg
Phosphor	285 mg
Potassium	195 mg
Magnesium	114 g
Niacin	2.3 mg

3. ALLERGEN INFORMATION

(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	Yes
NOP-certified	Yes		

Yes = present

No = absent

¿? Unknown

* possible cross contamination



PRODUCT SPECIFICATION
PRODUCT NAME: Organic Hulled Millet



4. MICROBIOLOGICAL ANALYSIS

Total Plate Count	< 1.000.000 cfu/g
Yeast and moulds	< 100.000 cfu/g
Coliforms	< 100.000 cfu/g
E. Coli	< 10 cfu/g
Salmonella	Absent in 25 g

5. MAINTENANCE

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