

SPECIFICATION

Product Name:	ORGANIC SPELT FLOUR (RAW)
CCL Product Code:	P19258
Re-Test Date	13 months from Date of Manufacture
Country of Origin	Europe
<u>Test</u>	<u>Specification</u>
Appearance	Flour with fine parts of bran
Colour	Beige
Aroma	Characteristic
Flavour	Characteristic
Identification	Positive
Moisture	Max 14%
Protein	Min 11%
Gluten	Min 26%
Hagberg	Min 240 seconds
Synthetic chemical plant Protective agents	Max 0.01mg/kg
Pesticides and Preservatives	Max 2 substances
Inorganic total bromide (exceedance allowed if bromide originates from natural source)	Max 5mg/kg
Dithiocarbamates (besides brassicaceae and liliaceae)	Max 0.01mg/kg
Total Plate Count (TVC)	Max 1,000,000cfu/g
Enterobacteriaceae	Max 100,000cfu/g
Yeast	Max 1,000cfu/g
Moulds	Max 10,000cfu/g
E.Coli	Max 10cfu/g
Salmonella	Negative
GMO Status	Non-GMO
Irradiation Status	Non Irradiated
TSE/BSE Status	TSE/BSE Free



Typical Nutritional Values per 100g

Energy (incl fibre)	1493 kJ/ 353 kcal
Protein	14.2g
Carbohydrates	64.0g
- Of which sugars	1.6g
Fat	2.6g
- Of which saturates	0.2g
Fibre	8.4g

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.



We confirm that the information above is sourced from the original manufacturers/suppliers Specification.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	Removed soil association logo and certificate	No

Document Approval

Originator	Approver
 Chloe Binns QC Technician <small>01/12/2021 12:39</small>	 Cecilia Anzani Senior Quality Specialist <small>01/12/2021 12:42</small>

