



## Typical Specifications Organic Sprouted Buckwheat

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### 1. General

This technical specifications applies to the Organic Sprouted Buckwheat. The product is manufactured according to technical instructions approved by the company's board. The product is dried at temperatures lower 42 °C

**Intentional use:** consumed as such or after heat treatment.

**Ingredients:** Organic Sprouted Buckwheat 100%

**Origin raw material:** EU Agriculture.

The raw materials: (organic buckwheat) should correspond to our specifications.

**Packaging materials:** paper bags, labels.

**Country of production:** Romania

**Organic control body number:** RO-ECO-007

### 2. Technical requirements for quality

#### 2.1 Sensory properties:

Characteristic	Conditions
Aspect	Dried sprouted seeds
Color	Greenish, partially brown
Smell - taste	Specific, odorless and tasteless mold

#### 2.2 Physico-chemical parameters:

Characteristic	Conditions	Reference documents
Moisture: (%)	Max.13	Internal regulation
Gluten	< 20ppm	Regulation (EU) no. 41/2009

#### 2.3 Heavy metals:

Characteristic	Conditions	Reference documents
Lead: (mg/kg)	Max. 0.2	Regulation (EU) no. 1881/2006 updated

#### 2.4 Pesticide content:

Characteristic	Conditions	Reference documents
Organochloropesticides: (mg/kg)	<0.01	Bundesverband Naturkost Naturwaren – indicative values for pesticides
Organophosphorpesticides: (mg/kg)	<0.01	
Other pesticides: (mg/kg)	<0.01	

### 2.5 Micotoxine content:

Characteristic	Conditions	Reference documents
Aflatoxins B1 (µg/kg)	< 2	Regulation (EU) no. 1881/2006 updated
Aflatoxins B1, B2, G1, G2 (µg/kg)	< 4	Regulation (EU) no. 1881/2006 updated
Ochratoxin A	<3	Regulation (EU) no. 1881/2006 updated
Deoxynivalenol (µg/kg)	<750	Regulation (EU) no. 1881/2006 updated
Zearalenone (µg/kg)	<75	Regulation (EU) no. 1881/2006 updated

### 2.6 Other contaminants:

Characteristic	Conditions	Reference documents
Melamine (mg/kg)	< 2,5	Regulation (EU) no. 1881/2006 updated

### 2.7 Microbiological parameters:

Characteristic	Conditions	Reference documents
Salmonella (ufc/g)	Absent/25g	Regulation (EU) no. 2073/2005
E coli STEC (ufc/g)	Absent/25g	Regulation (EU) no. 209/2013
Listeria monocytogenes (ufc/g)	<100	Regulament CE nr. 2073/2005

### 3. List of allergens ( According to Regulation 1169/2011 )

ALLERGENS	Ingredient		Cross contamination	
	Yes	No	Yes	No
Gluten-containing cereals (wheat, oat, barley, rye, spelt) and products made thereof		X		X
Shellfish and products made thereof		X		X
Egg and egg products made thereof		X		X
Fish and products made thereof		X		X
Peanuts and products made thereof		X		X
Soy and products made thereof		X		X
Milk and products made thereof (incl. lactose)		X		X
Nuts and products made thereof		X	X	
Celery and products made thereof		X		X
Mustard seeds and products made thereof		X		X
Sesame seeds and products made thereof		X		X
Sulphur dioxide and sulphites at a concentration of more than 10 mg/kg or 10 mg/l		X		X
Lupine and products made thereof		X	X	
Mollusks and products made thereof		X		X

#### 4. Nutritional Value:

Energy value kj / kcal /100g	1498.1 / 354.54
Protein g/100g	13.54
Carbohydrate g/100g	63.05
Sugars g/100g	2.31
Fat g/100g	3.26
Saturated fat g/100g	0.57
Fibre g/100g	9.43
Salt g/100g	0.03

#### 5. Packaging, marking, storage, transport and documents

##### **Packaging.**

The product is packing in a 1 kg paper bag.

##### **Labeling**

Label contain the following information:

- name of product
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- net content in kg
- name of the producer or the distributor
- best before date
- batch number
- storage conditions
- country of origin
- specific markings organic products

##### **Storage, transport and documents.**

The products are stored in the space provided for that purpose, on pallets or shelves, respecting FIFO /FEFO rules. The warehouse is clean, ventilated area away from strong heat and light, mold, pests.

The shelf life is 2 years and 6 months from date of manufacture.

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