



## Product Specification No. 16

### ORGANIC SPELT WHOLEGRAIN FLOUR, 500g PET/LDPE FOIL

article code: B4

1. General Characteristics		
Description	Organic wholegrain spelt flour, produced at <b>proprietary milling</b> facility from <b>own</b> dry, cleaned and healthy spelt, grown on a <b>single proprietary surface</b> , stored in own storage facility.	
Use	Production of bakery products, suitable for human consumption in boiled and baked form	
Production site	Ecoagri Serbia LLC - <b>specialised in organic grains</b> - <a href="http://www.ecoagri.rs">www.ecoagri.rs</a>	
2. Ingredients		
Organic spelt wholegrain flour	100%	
Other ingredients	none	
3. Organoleptic Characteristics		
Characteristic	Value	Method
Appearance	white-yellowish colour, visible particles of bran	visually
Smell and taste	typical taste and smell	sense of smell and taste
4. Nutritional values (Chemical Parameters)		
Characteristic	Value (per 100g)	Method
Carbohydrates (g)	65-75	UPI.1.080
Energy (kcal / kJ)	361.42/1513.19	calculation
Fat (g)	<3.5	UPI.1.044
Fibre (g)	2.5	*
Proteins (g)	13-15	UPI.1.079
5. Physical Characteristics		
Characteristic	Value	Method
Moisture content	<15%	Rulebook 8) method 8/1
Ash content	<2.5%	Rulebook 8) method 10/I
Acidity level	<4	Rulebook 8) method 16/I
6. Microbiological Standards		

Characteristic	Value	Method
Total count	<10 <sup>5</sup>	SRPS EN ISO 4833-1:2014
Bacillus Cereus	<10 <sup>3</sup>	SRPS EN ISO 7932:2007
Enterobacteriaceae - E. Coli	<10	SRPS ISO 16649-2:2008
Yeast and Mould	<10 <sup>3</sup>	SRPS ISO 21527-2:2011
7. Name of the External Laboratory, Accreditation Status		
Enoloska stanica Vrsac LLC, Vrsac, Serbia; SRPS ISO/IEC 17025:2006		
* Other source of information:	common literature	
8. Food Intolerance Data		
Allergene	Contains component incl. potential traces thereof	
	yes	no
a) Wheat and Wheat Derivates	x	
b) Nuts		x
c) Sesame Seeds and Derivates		x
d) Milk and Milk Derivates		x
e) Egg and Egg Derivates		x
f) Soy and Soy Derivates	x	
g) Maize and Maize Derivates	x	
h) Gluten	x	
i) Fruit and Fruit Derivates		x
j) Yeast and Yeast Derivates		x
k) Vegetables and Vegetable Derivates		x
l) Fish, Crustaceans, Molluscs and their Derivates		x
m) Colours		x
n) Artificial Colours		x
o) Celery and Celery Derivates		x
p) Mustard and Mustard Derivates		x
9. This Product is Suitable for:		
Ovo-lacto Vegans	yes	
Vegans	yes	
10. Packaging		
Unit packaging	500g, PET/LDPE foil	
Pieces per box	10	
Boxes per layer	9	
Layers per pallet	9	

Total number of boxes per pallet	81	
Unit packaging weight and dimensions	500g; 7x11.5x18cm	
Box weight and dimensions	5.3kg; 40.5x24.5x17cm	
Pallet weight and dimensions	450kg; 120x80x170cm	
11. Storage Conditions, Transportation		
Store in a dry, cool space, protected from direct light, away from objects from which the product can take over the smell, protected from rodents. Goods should be transported as packed products, in dry and clean vehicles, without foreign smells. During transport, the product must be protected from damaging, moisture and contamination.		
12. How to Use, Shelf Life		
Intended for consumption after preparation. Keep in accordance with the shelf life, follow the recommended storage conditions. Best before date as indicated on packaging: <b>12 months after packing.</b>		
13. Genetically Modified Organisms		
This product does not contain any genetically modified materials and corresponds to EC Regulation 834/2007. The country of its origin bans per law any products containing or products made of GMO.		
14. Country of origin		
Manufactured in the Republic of Serbia, from own organic certified raw material farmed at a proprietary single surface located in Bela Crkva, Serbia.		
Specification Number : 16	Valid until further notice	
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