



PRODUCT SPECIFICATION

Material 10444

V-bulgur-Wholesale-4X2.5KG

Date : 27.10.2022

PAGE : 1 / 4

<i>Ctry of manuf.</i>	Belgium	<i>Style</i>	Cooked, IQF
<i>Variety</i>	Triticum durum	<i>Size</i>	UNCALIBRATED
<i>GMO status</i>	Absence cfr EC 1829/2003 and 1830/2003	<i>Ionisation status</i>	No ionisation
<i>Storage temp</i>	-20°C (General)	<i>Assured status</i>	
<i>Agrochemicals</i>	Cfr EC & Ind.Country legislation	<i>Shelf life</i>	24 months
<i>Heavy metals</i>	Cfr EC & Ind.Country legislation		
<i>Other contam</i>	Cfr EC & Ind.Country legislation		

Allergen status		Nutritional data (per 100g)	
Gluten	+	Energy	541,040 kJ
Crustaceans	-	Energy	128,260 kcal
Eggs	-	Fat	1,000 g
Fish	-	Saturated Fatty Acids	0,140 g
Peanuts	-	Carbohydrates	23,000 g
Soybeans	-	Sugars	0,000 g
Milk	-	Fibers	5,630 g
Nuts	-	Proteins	4,000 g
Celery	-	Salt	0,013 g
Mustard	-	Sodium	5,000 mg
Sesame seeds	-		
Sulphur dioxide / sulphites	-		
Lupin	-		
Molluscs	-		

Pallet Configuration							
EURO Pallet		Net. 810,000 KG		Gross 892,750 KG		Height 1 860 MM	
#Layer/pal.	#Box/layer	#Box/pal.	Box height	Net weight box (KG)	Gross wght box (KG)	CU in BOX	Net weight CU (KG)
9	9	81	180,00 MM	10	10,750	4	2,500

Packaging	
Presentation	Correct size for product, Clean, Undamaged, including pallet. Fits pallet. Interlocked stowage
Markings	Large, Clear & Fully legible. Shall include: Title, Style, Weight, Production/Lot Code & BBE Producer Name & Address, Veterinarian code if applicable
Seals	100% closed, strong neat. Cases: tape well adhered to case, primary packaging not trapped. Outer flaps of case to meet. Bins well covered & protected.
Primary Packaging	For cases: BLUE coloured Food Contact grade poly. Folded over product to completely enclose and protect contents. Strong enough to allow de-boxing without tearing. For bags: food grade poly and if relevant, printed with the agreed upon design and information.

Production Control	
HACCP	A HACCP plan has to be implemented.
Metal Detection	Detector to reject test pieces min 2.5mm Ferrous, 3.0mm Non-ferrous & 4.0mm Stainless steel and/or equivalent (Magnet, X-ray, ...)
Temperature	Final Packed product temperature not to be warmer than -18°C (frozen) or 6°C (chilled)
Weight Control	No under weights to be packed. None < nom.wght or if applicable conf metrological wght "e"



PRODUCT SPECIFICATION

Material 10444

V-bulgur-Wholesale-4X2.5KG

Date : 27.10.2022

PAGE : 2 / 4

Declaration			
BULGUR (water, BULGUR)			
Composition			
Code	Description	Country of origin	Amount
	Water		68.2%
	Bulgur dry	Turkey, France	31.8%



PRODUCT SPECIFICATION

Material 10444

V-bulgur-Wholesale-4X2.5KG

Date : 27.10.2022

PAGE : 3 / 4

PHYSICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Clumps	Lumps welded together which weigh > 3g and cannot be separated	/1000G	M%			5
Foreign Material	Any non-vegetable item or toxic vegetable item	/1000G	PC			0
Foreign EVM	Any non-toxic vegetable item not from the parent plant	/1000G	PC			0
EVM	Any harmless vegetable item from the parent plant	/1000G	PC			1
PRINTING	presence lotcode/shelf life					

ORGANOLEPTIC CHARACTERISTICS

Insp. char	Description
Colour	Uniform fresh colour (light yellow), typical of the style.
Odour	Fresh, typical of the product. No "off" or sour taints.
Flavour	Good fresh, characteristic for the product. No spoilt or "off" musty taints or flavours. May be bland or neutral.
Texture	Good uniformly firm, but tender. No hard or woody grains. No starchy powdery mouth feel.

MICROBIOLOGICAL CHARACTERISTICS

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Total Plate Count		CFU/G			50000	500000
Enterobacteriaceae		CFU/G			100	1000
E.coli		CFU/G			10	100
Listeria mono.		CFU(25)G			0	10
Salmonella		CFU/25G			0	0
Bacillus cereus		CFU/G			100	1000

CHEMICAL CHARACTERISTICS



PRODUCT SPECIFICATION

Material 10444

V-bulgur-Wholesale-4X2.5KG

Date : 27.10.2022

PAGE : 4 / 4

Insp. char	Description	Inspection Method	UoM	Under limit	Target	Upper limit
Dry Matter				25	28	31
Protein			%		4	
Carbohydrate			%		23	