

	FINAL PRODUCT SPECIFICATION	Cod.: SP/PF/K110 R08
		Date: 04/02/2021
Organic Quick Cooking Kamut		Pag. 1 di 3

1. Product name:		Organic quick cooking kamut	2. Product code		K110
3. Product description:		Cooked and dehydrated organic kamut			
4. General information		The product is suitable for: ready meals, salads, soups and potages.			
5. Packaging		Packaging	Paper bags, with internal HDPE layer, with closure valve. Polypropilene big bags.		
		Pallet	Euro pallet		
5.1 Conformity declaration		The material, used for the manufacture of packaging, complies with EC laws: - regulation 1935/2004/EC and subsequent updates and changes; - regulation 1835/2005/EC and subsequent updates and changes; - regulation 2023/2006/EC and subsequent updates and changes; - EU regulation n° 10/2011 and subsequent amendments and changes; and the following italian laws: - DPR 777/82 and subsequent modification and changes - Ministerial Decree 21/03/1973 and subsequent updates and changes - Legislative Decree n° 29 of 10/02/2017			
6. Storage conditions		Temperature	At room temperature (20 ÷ 25 °C)		
		Humidity	Low humidity 65%RH		
		Condition	Keep in a cool and dry place, protected from the sunlight.		
		Shelf life	12 months The product can be subject to spontaneous oxidation processes		
7. Sensory requirements		Appearance	Grains		
		Colour	Yellow		
		Taste / smell	Typical of kamut		
8. GMO Status		The product is neither subject to the authorization requirements of regulation (EC) n° 1829/2003 nor to the specific traceability and labelling requirements of the regulation (EC) n° 1830/2003			
9. Mycotoxins		The product complies with EC laws: - regulation 1881/2006/EC modified by regulation 105/2010			
10. Heavy metals		The product complies with EC laws: - regulation 1881/2006/EC and subsequent updates and changes			
11. Pesticides		The product complies with EC laws: - regulation 834/2007 and subsequent updates and changes			
12. Ionizing radiations		The product is not subject to ionizing radiation treatment.			
13. Nanoparticles and nanomaterials		The product is free from nanoparticles and has been obtained without the use of nanomaterials.			

**14. Codification**

The batch of the product is an alphanumeric code AAA YYXXX where AAA describes the product, YY represents the last two numbers of the year of production; XXX represents the progressive number of the day, according to the Julian calendar.

**15. HACCP declaration**

Naturis operates according to its own HACCP plan, and guarantees the safety of its products and the compliance of the processes with Regulation (EC) n°852/2004 and compliance with the traceability requirements of Regulation (EC) n°178/2002.

**16. Chemical and physical requirements**

	Unit	Min	Max	Notes	Method
Foreign seed	%	0	1		Internal method
Foreign matter (related)	%	0	0,01		Internal method
Foreign matter (not related)	%	none	none		Internal method
Moldy seeds	%	none	none		Internal method
Dusts	%	none	1		Internal method
Broken grains	%	//	//		Internal, IO/PCC/06
Moisture	%	//	13		Internal, IO/PCC/05
Bulk density	g/l	500	550		Internal, IO/PCC/07
Water absorbed after 18 min. rehydration	g	100	130	100 g of product in boiling water	Internal, IO/PCC/08

**17. Microbiological requirements**

	Unit	m	M
Total plate count	UFC/g	1000	100000
Enterobacteriaceae	UFC/g	100	1000
Coliforms	UFC/g	100	1000
E. Coli	UFC/g	0	10
Staphyl. Coagulase positive	UFC/g	0	100
Bacillus Cereus	UFC/g	0	100
Salmonella	Abs/pres/ 25 g	neg in 25 g	neg in 25 g
Mould & Yeast	UFC/g	100	1000

m = target value, which is satisfactory - M = Limiting value, on no account being overstepped

**18. Ingredients list** (in descending order)

Organic kamut

**19. Origin**

Raw material origin: Canada

Produced and packed in: Italy

**20. Organic declaration**

The product complies with Reg. (CE) n°: 834/07 and n°: 889/08, verified by Q.Certificazioni S.r.l. IT BIO 014. Certificate n°: 00084/10323/044/09

**21. Nutritional values** (medium value for 100 g of product)

Energy (kJ / kcal)	1487 / 352
Proteins (g)	14,9
Carbohydrates (of which) (g)	63,9
• sugar (g)	0,36
Fats (of which) (g)	2,1
• saturated (g)	0,51
• mono-unsaturated (g)	0,33
• poly-unsaturated (g)	1,17
Dietary fibres (g)	8,7
Sodium (g/100g)	0,002
Salt (g/100g)	0,005

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<b>22. Product suitable for:</b>	Halal Certified	Ovo Lacto Vegetarian	Pesco Vegetarian
	Kosher certified	Lacto Vegetarian	Vegetarian
	Vegan	Ovo Vegetarian	

<b>23. Allergens information</b>			
	The product contains	Allergens present in the plant	Possible cross contamination in raw material
Cereals containing gluten (wheat, oats, barley, rye, spelt, kamut or their hybridised strains) and products thereof.	Yes	Yes	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	No
Milk and products thereof (incl. lactose)	No	No	No
Nuts: almonds ( <i>Amigdalus communis L</i> ), hazelnut ( <i>Corylus avellona</i> ), walnut ( <i>Juglans regia</i> ), cashew ( <i>Anacardium occidentale</i> ), pecan nut [ <i>Carya illinoensis (Wangenh) K. Koch</i> ], brazil nut ( <i>Bertholletia excelsa</i> ), pistachio nut ( <i>Pistacia vera</i> ), macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ), and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame seeds and products thereof	No	No	No
Sulphur dioxide (SO <sub>2</sub> ) and sulphites with concentration higher than 10 mg/kg or 10 mg/l	No	No	No
Lupin and products thereof	No	No	No
Molluscs and products thereof	No	No	No

## Summary

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|----------------------------|--|
| 1. Product name            | 12. Ionizing radiations                |
| 2. Product code            | 13. Nanoparticles and nanomaterials    |
| 3. Product description     | 14. Codification                       |
| 4. General information     | 15. HACCP declaration                  |
| 5. Packaging               | 16. Chemical and physical requirements |
| 5.1 Conformity declaration | 17. Microbiological requirements       |
| 6. Storage conditions      | 18. Ingredients list                   |
| 7. Sensory requirements    | 19. Origin                             |
| 8. GMO status              | 20. Organic declaration                |
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| 10. Heavy metals           | 22. Product suitable for               |
| 11. Pesticides             | 23. Allergens information              |

The values indicated in this Technical Sheet, while accurate and drawn up to the best of our knowledge, are only for information purposes and release us from any liability regarding the use of the said product. Being a natural product, the values mentioned may vary and therefore do not release the recipient from the obligation to identify the product and check its suitability for the use envisaged by the user.