

	PRODUCT SPECIFICATION	
Item Code 522/001/1000	PRODUCT NAME WHEAT MAIORCA GRAINS	Controlbody at origin ITALY

1) GENERAL DESCRIPTION

Product	Maiorca soft wheat in grains
Other denominations	<i>Majorca, Maiorca bianca, Maiorca mutica</i>
Botanical name	<i>Triticum vulgare Host. var. albidum Koern</i>
Supply chain	SIMENZA-SICILY
Custodian farmer	<i>Giuseppe Li Rosi – G.U. 110 Decreto 2 Maggio 2014 – codice 15792</i>

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1467 kJ / 346 kcal
Carbohydrates	71,27 g
• Of which sugar	1,05 g
Protein	10.5 g
Ash	1,85 g
Total nitrogenous substances	1,68 g
Fats	1,33 g
• Monounsaturated fats	0,22 g
• Polyunsaturated fats	0,86 g
• Saturated fats	0,25 g
Sodium	< 0,0050 g
Dietary fibre	3,47 g

3) CHEMICAL-PHYSICAL PARAMETERS

Appearance	Grains with a whitish colour
Smell	Characteristic, no off smell
Taste	Characteristic, no off taste
Humidity	< 11,58%

4) MICROBIOLOGICAL PARAMETERS

Total plate count	<10 ⁶ ufc/g
E. Coli	<10 ² ufc/g
Enterobacteriaceae	<10 ⁴ ufc/g
Yeasts and Moulds	<10 ⁴ ufc/g
Salmonella	Absent

5) BIOLOGICAL PARAMETERS

GMO	Absent
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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP/COR	
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	Store in a cool and dry place. Protect from humidity, heat and source of possible cross contamination.
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE

Packaging	Big-bag
Net weight	1000kg
Shelf -life	Best before date within 12 months from the production

9) SAFETY MEASURES

CAS registry number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary statements	None

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10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	YES	YES	YES	YES
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoesis (Wangenh) K.Koch</i>], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
June 2017	January 2020	January 2020	May 2020