

	PRODUCT SPECIFICATION	ST
048963 5 Cereals and Lentils		Rev.: 0 23/02/2022 Pag. 1 / 1

PRODUCT	5 CEREALS WITH LENTILS																		
DEFINITION	Mix of pulses and cereals in variable proportions																		
INGREDIENTS	Mix of rehydrated vegetables and cereals in varying proportion 59 % (lentils, hulled spelt , hulled oats , red rice, pearly hard wheat, pearl barley) water, salt.																		
ALLEGENS	Absent.																		
ORGANOLEPTIC CHARACTERISTICS	Appearance: mix of pulses and cereals of roughly the same colour and size. Smell: typical for the sort, without foreign smell. Taste: typical for the sort, without foreign taste.																		
PHYSICAL /CHEMICAL CHARACTERISTICS	Net weight \geq 410 g Drained weight \geq 240 g pH-value 5,9 – 6,2 Pesticide residues: in according to EU (regulations).																		
MICROBIOLOGICAL SPECIFICATION	Commercially sterile.																		
NUTRITION INFORMATION	<table> <tr> <td colspan="2">Typical value per 100g</td></tr> <tr> <td>Energy</td><td>599 kJ / 142 kcal</td></tr> <tr> <td>Fat</td><td>0.9 g</td></tr> <tr> <td> of which saturates</td><td>0.2 g</td></tr> <tr> <td>Carbohydrate</td><td>19.1 g</td></tr> <tr> <td> of which sugars</td><td>0.7 g</td></tr> <tr> <td>Fibre</td><td>3.4 g</td></tr> <tr> <td>Protein</td><td>5.3 g</td></tr> <tr> <td>Salt</td><td>0.6 g</td></tr> </table>	Typical value per 100g		Energy	599 kJ / 142 kcal	Fat	0.9 g	of which saturates	0.2 g	Carbohydrate	19.1 g	of which sugars	0.7 g	Fibre	3.4 g	Protein	5.3 g	Salt	0.6 g
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STORAGE CONDITIONS	Ambient temperature.																		
PACKAGING	Tin plate.																		
STORAGE ONCE OPENED	Once opened transfer into a non- metallic bowl keep refrigerated consume within 3-4 days.																		
SHELF LIFE	4 years.																		