

PRODUCT INFORMATION				
PRODUCT NAME:	Cous Cous			
COMMODITY CODE	1902401000			
PRODUCT GRADE & SIZE: Medium				
PACK SIZE:	25kg			
BRAND NAME:	-			
PRODUCT DESCRIPTION:	Cous Cous, produced from 100% durum wheat semolina. Must be rehydrated before consumption.			
COUNTRY OF MANUFACTURE:	France, Turkey			
ISSUE DATE:	(002) (20.06.2023)			

PRODUCT COMPOSITION TABLE						
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status		
Durum wheat	100	Ingredient	France, Italy, Spain, Greece, Canada, Turkey	GMO Free		
Total	100					

INGREDIENT DECLARATION			
Ingredients (Legal name)	Durum wheat semolina		

ADDITIVE TABLE					
E-number Name Amount (mg/kg) Function					
N/A	N/A	N/A	N/A		

#### **ALLERGEN TABLE**

Alergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.

Component		Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same	Handled on Site	In Product	Processed in Same	Handled on Site	
		Equipment	Site		Equipment	on site	
Cereals containing GLUTEN and products thereof	YES	YES	YES	YES	YES	YES	
EGGS or its derivatives	NO	NO	YES	NO	NO	NO	
FISH or its derivatives	NO	NO	NO	NO	NO	NO	
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO	
MOLLUSCS	NO	NO	NO	NO	NO	NO	
PEANUTS or derivatives	NO	NO	NO	NO	NO	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	NO	YES	
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	NO	YES	
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	NO	YES	
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	NO	YES	
thereof							
SESAME SEEDS or derivatives	NO	NO	NO	NO	NO	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	NO	YES	
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO	

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OTHER FOOD GROUPS INTOLERANCE TABLE					
Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information	
Hydrogenated Fat/ Oil	No	No	No		
Palm Oil	No	No	No		
Maize & Maize Derivatives	No	No	No		
Vegetable & Vegetable Derivatives	No	No	No		
Yeast & Yeast Derivatives	No	No	No		
Seeds, Seed Oil & Seed Derivatives	No	No	No		
Flavourings, Colours or Preservatives	No	No	No		
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No		
Artificial Sweeteners (e.g. Aspartame)	No	No	No		
Added Sugar	No	No	No		
Added Salt	No	No	No		
Gelatine	No	No	No		
Other Animal Derivatives	No	No	No		
BHA/ BHT	No	No	No		
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No		
Kiwi	No	No	No		
Cinnamon	No	No	No		
Cocoa	No	No	No		
Coriander	No	No	No		
Glutamates (E620 - E625)	No	No	No		
Legumes	No	No	No		

SPECIAL DIETARY REQUIREMENTS					
The product is SUITABLE for:					
Vegetarians	Yes	Muslims / Halal	Yes		
Vegans	Yes	Coeliac	No		
Ovo-Lacto Vegetarians	Yes	Organic	No		
Jewish / Kosher	Yes				

NUTRITIONAL DATA						
<b>Nutrient Param</b>	neter	Typical value (per 100g)	Source of data			
Energy	kJ	1549	McCance&Widdowsons CoFID 2021			
Energy	kcal	364	McCance&Widdowsons CoFID 2021			
Protein	g	12	McCance&Widdowsons CoFID 2021			

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Total Fat	g	2.1	McCance&Widdowsons CoFID 2021	
	of which saturated g	0.3	McCance&Widdowsons CoFID 2021	
of	which mono-unsaturated g	0.26	McCance&Widdowsons CoFID 2021	
(	of which poly-unsaturated g	0.84	McCance&Widdowsons CoFID 2021	
Total Carbohydra	ite g	79.2	McCance&Widdowsons CoFID 2021	
	of which sugars g	2.3	McCance&Widdowsons CoFID 2021	
	of polyols g	-	McCance&Widdowsons CoFID 2021	
	of which starch g	76.9	McCance&Widdowsons CoFID 2021	
Salt	g	0.01	McCance&Widdowsons CoFID 2021	
Dietary Fibre	g	3.7	McCance&Widdowsons CoFID 2021	
Vitamins and Min	erals *		McCance&Widdowsons CoFID 2021	
N: Nutrient is present in significant quantities but there is no reliable information on amount				

PHYSICAL PARAMETERS				
Criteria Maximum or Range				
Particle size	0.9 mm – 2.00 mm : 80% approx.			
Additional Extrinsic Foreign Bodies:				

ORGANOLEPTIC PROPERTIES					
Appearance	Homogeneous golden yellow kernels, free from foreign matter.				
Texture	Firm and elastic, not farinaceous, not pasty.				
Flavour & Aroma	Typical smell of durum wheat cous cous without off odours				

MICROBIOLOGICAL PARAMETERS						
Criteria	Maximum or Range					
Aerobic Colony Count	100,000 cfu/g max					
Presumptive Bacillus cereus	1,000 cfu/g max					
Total Mould Count	1,000 cfu/g max					
Total Yeast Count	1,000 cfu/g max					
Coliforms	1,000 cfu/g max					
E.coli	<10 cfu/g					
Salmonella spp	Absent in 25g					

CHEMICAL PROPERTIES					
Criteria	Maximum or Range				
Moisture	13% max				
Aflatoxin B1	2ppb max				
Aflatoxin Total	4ppm max				
Ochratoxin A	3ppb max				
Additional Chemical Criteria:					

SHELF LIFE AND STORAGE CONDITIONS				
Shelf life from Production Date: minimum 24 months (Under recommended storage conditions)				
Shelf life for Opened Product: 1 month (Under recommended storage conditions)				
Recommended Storage Temperature (°C): Ambient (<25°C) (Cool, dry place away from direct sunlight)				
Recommended relative humidity range (%):50% RH max				

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#### **Additional Notes**

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product (including all ingredients) has not been produced from GMO sources and does not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 396/2005, (EU) No 1169/2011, (EC) No 1881/2006, and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of Nuts in Bulk and/or supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and Nuts in Bulk. accepts no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.