

## PRODUCTSPECIFICATION

### LINTR901

#### Specification details

Version number	2
Issue date	31-12-2019
Last update	31-5-2022

#### General information

Supplier	NutsinBulk
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie
Internal codes	S1544
Article number(s)	LINTR901
Product name	Green Lentils, Organic
Product description	Whole
Size	No sizing, size is changing according to crop
Country or countries of origin	Turkey
GN-code (Intrastat)	0713400000

#### Certificates

Supplier certification ( <i>the current certificates are available at <a href="http://www.nutland.nl">www.nutland.nl</a></i> )	BRC Agents and Brokers (Control Union) Organic certificate (NL-BIO-01 registration number 025491) Organic certificate (GB-ORG-02 registration number UKP1352)
Organic	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Kosher	Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
Halal	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
Other:	Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

#### Organoleptic characteristics

Colour	Green
Odor	Typical, without off-odor
Taste	Typical, without off-odor
Structure	Typical

#### Shelf life, storage conditions and conditions of use

Shelf life	24	Months	Valid from production date in original packaging
Recommended storage conditions	Cool and Dry, recommended <30°C and <60 RH%		
Conditions of use / intended use	Ready for human consumption		

#### Foreign Body Control

Foreign material (metal, glass, plastic) must be absent	<input checked="" type="checkbox"/>
Other foreign material	Max. 1% per 25 kg Stone of pieces in 25 kg max. 2 pieces.
Applied controls	Metal detected, sieved, sortex
Remarks	Purity 99%

#### Recommended declaration of ingredients

Ingredients: Green lentils organic 100%
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**Ingredient information**

Ingredient:	Additional information	Country of origin	%
Lentils	Organic, green	Turkey	100

**Packaging**

Packaging condition	Normal atmosphere				
Weight	25 kg				
Primary packaging	Packaging	Type of material	Kind of plastic	Weight	Color
	Bag	Paper	NA	250 g	Brown
Secondary packaging	NA	NA	NA	NA	NA

We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.

**Nutritional information**

Nutrition declaration	Per 100 g	Measurement units
Energy	1255	kJ
Energy	299	kcal
Fat	0,9	g
<i>of which saturates</i>	0,2	g
Carbohydrate incl. fibre	36,6	g
<i>of which sugars</i>	2,8	g
Fiber	26,0	g
Protein	23,0	g
Salt (based on Sodium)	0,03	g

**Allergen information**

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

Component	Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	NO	YES
EGGS or its derivatives	NO	NO	NO	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	NO
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	NO	YES
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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#### Physical/Chemical/Microbiological information

Moisture content (%)	≤ 12	Aerobic count (cfu/g)	10.000	Salmonella spp.(in 25 g)*	Absent
Damaged seed (%)	≤ 2	Moulds (cfu/g)	10.000	E. coli (cfu/g)*	< 10
Insect damaged seed (%)	< 0,5	Yeasts (cfu/g)	10.000		

\*values valid during shelf life

The product complies with the requirements set out in the European Regulation (EC) No. 1881/2006 for certain contaminants and in Regulation (EC) no. 848/2018 [which will replace Regulation (EC) No. 834/2007 and Regulation 889/2008 from January 2022] and Regulation (EC) No 396/2005 for the maximum residue levels of pesticides.

#### GMO

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives.

Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

#### Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

#### Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

#### Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

#### Use in production

Use in production > if the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

#### Disclaimer

The information provided in this specification is intended for the sole use of the addressee. Use of it for third parties is not allowed. Would you received this specification in error, we request you to return it without using the information in it. Publication, copying or the distribution to third parties is not allowed. Unless otherwise indicated the information provided is strictly confidential and as receiver of it we request you to respect and guarantee this. All intellectual property right and other rights with respect to this specification solely remain with NutsinBulk.

#### Specification approval

	Date	Represented by	Signature
Quality department of NutsinBulk.			

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**Product Type** : Green Lentil

Ingredients	%	Producer	Origin
Green Lentil	100		Turkey

### Certification

Production, processing, transport and labelling according to the rules and regulations stated in the TR/ EC/ NOP on organic production and labelling of organic products; in accordance with the certificate of conformity and/or import authorisation.

### Quality Standards

This specification sheet is prepared in accordance with the Turkish Standard – TS143, and the European Union Standard

### Sensory Analysis

Parameters	Value	Frequency
Appearance	Steady, no trace of moulding, no living and alive insects, no abnormal outer moisture	Every Lot
Color	Shell colors green or as well as yellowish green; pinky yellow-green, greyish yellow-green and dark green spots over yellow-green background are also available	Every Lot
Odor	No foreign odor	Every Lot

### Physical and Chemical Properties

Parameters	Value	Test Frequency
Moisture, % (m/m), max	12,0	Every Lot
Total foreign matter , % (m/m), max.	0,1	Every Lot
Inorganic matter (stone, dirt etc.) % (m/m), max.	0,1	Every Lot
Total defected grains 2, % (m/m), max.	1,0	Every Lot
Insect damaged grains, % (m/m), max.	0,3	Every Lot
Heated and germinated grains, % (m/m), max.	0,0	Every Lot
Stone (pcs/25 kg)	1	Every Lot

### Foreign Materials

There should be no residue of foreign matter such as glass, metal, wood, soil particles, leaves, vegetable parts, etc. Foreign agricultural products to be within the limits.

<b>Prepared By</b>		<b>Approved By</b>
Food Safety Team Leader		General Manager

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### Microbiological Standards

Micro-organism	Sample Prepare Plan		Limit	Test Frequency
E. coli	5	0	0/25 g-ml	There is no present EU or Turkish Food Codex criteria on this matter. The frequency can be twice a year or on customer demand.
Salmonella	5	0	0/25 g-ml	
Yeast/Mold	5	2	10 <sup>4</sup>	
Coliform	5	2	10 <sup>3</sup>	
Aerobik Coloni Count	5	2	10 <sup>5</sup>	

Parameters	Max. Limits (µg/kg)			Test Frequency
Aflatoxin	<b>B<sub>1</sub></b>	<b>B<sub>1</sub>+B<sub>2</sub>+G<sub>1</sub>+G<sub>2</sub></b>	<b>M<sub>1</sub></b>	There is no present EU or Turkish Food Codex criteria on this matter. The frequency can be twice a year or on customer demand.
	2,0	4,0	-	
Heavy Metals	Lead (PB)			
	0,20			

Every batch of the the product mentioned above is sent to an accredited laboratory for a pesticide analysis. The results are checked against the limits and parameters allowed by the Turkish Food Codex and the EU max MRL' regulations.

### **NON-GMO Declaration**

The aforementioned product is non-gmo in accordance with the Turkish Food Codex and the European Union standards.

### **Packaging Materials**

Packaging should be made from a material that is harmless to human health, harmonious with food and does not detract from the properties of the product. The information on the packaging should be printed in a legible, non-erasable and non-destructive manner. When printed packaging is used, the printed part must come out and not come into contact with the product. The information required to be written on the packaging should be as in the label information section. If this information is missing on the printed packaging, this information should be completed by sticking the label or correcting it with a video jet printer . Outer packaging must include the minimum batch number, type and date of manufacture, date of manufacture, expiry date, product lot number. Packing in 25 KG Kraft Paper or in 1000kg (or 1200kg) PP big bags.

### **Preservatives**

The aforementioned product contains no preservatives.

### **Lot Number**

Contract number / production date are set / customer request.

The following information shall be printed on the packaging in such a way as to be legible, not to be erased or distorted, or to be affixed on a label or affixed together.

- Company name, registered trademark, address, place of production, company logo.
- Standard sign and number.
- Name of food component.
- Lot number.
- Origin.
- Net weight.
- Product harvest year.
- Ingredients.

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Food Safety Team Leader	General Manager

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- Factory registration number.
- Storage conditions.
- Organic Certification No.

**Limits of Metal Contamination**

The metal contamination control limit for packaged products that will reach the final destination in metal contamination control is as follows; At the beginning of each party, controls are made 3 times a day and at the end of each party with the following limits:

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Detector Type	Ferrous (Fe)	Non-Ferrous (Non-Fe)	Stainless Steel (SS)
Tunnel Type ( 500 g- 5000g)	1,75mm	2mm	2,5mm
Tunnel Type ( 25 kg- 50kg)	3mm	4mm	4mm
Pipe Type	1mm	1mm	1,5mm

## Storage and Transportation Conditions

The storage conditions should prevent damage to the quality, packaging and labels of the product. The entrance, ventilation and other parts of the storage area must have suitable equipment to prevent any harmful entry. The aforementioned area is kept in cool, at a desirable humidity, odorless and direct sunlight free.

### Disclaimer

Do not keep the product in its packaging for a long time. After opening, store it in a cloth bag if possible. No special requirements are required for distribution. It can be distributed at normal air temperatures.

### Nutritional Values

Green Lentil		
Nutritional Data	Unit	100 g
Energy	Kcal - kJ	1478/353
Fat	g	1,1
Saturated Fat	g	0,2
Carbohydrates	g	60,1
Fibre	G	30,5
Sugars	g	2,0
Protein	g	25,8
Salt	g	0

**Exp. Date** : 2 Years

**Consumer Group** : Age > 1 years old.

**Instructions of Use** : Rinse and sort before cooking.

**Return Requirements** : Products are returned except for the confirmed specifications.

**NOTE:** Customer specifications may be accepted when agreement is reached, subject to the approval of the *food safety team members, the quality control unit* and *the production unit*, provided that the customer specification is available. However, the specification must not exceed legal limits in terms of microbiological and pesticide. In case of exceeding the standard limits due to physical properties, this reference is also removed if there is a standard reference on the label. Except for our current company specification, mutual confirmation is provided to our customers when the specific specifications of our customers are in question or when the specific limits required by the existing conditions cannot be met. This verification is carried out by confirming the existing specification limits which can be obtained in a mutual mail environment. Customer specifications are also reviewed by the quality control and production supervisor before the contract and the manufacturability is approved. The approved specification is maintained by the marketing officer. In practice the specification copy is notified to the production and quality department by job order.

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Food Safety Team Leader		General Manager

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General Manager