

Brand	Molino Spadoni
Product code	CF03
EAN Code	8002213000831
Product name	Chickpea flour
Trade name	Chickpea flour
Net weight	500 g
Ingredients	Chickpea flour. May contain traces of SOY.



Information for allergy sufferers

Gluten-free product: indicated for people who have gluten intolerance. May contain traces of SOY.

General characteristics

Spadoni Chickpea flour is obtained by grinding top-quality dry chickpeas, packed in sealed bags for long storage. Among the legumes, chickpeas are the most balanced in nutrient content (they have been considered survival food for centuries), and are rich in starch, fibre and mineral salts, such as Calcium, Iron, Potassium and Phosphorus. Like all legumes, they can replace meat if combined with grains, creating a healthy single dish, for a meal to be completed with vegetables and fruit.

Use

Spadoni chickpea flour can be used for the preparation of typical dishes, such as Farinata Genovese, Panissa and Pannelle (fritters), Crepes, fritters and country-style Tagliatelle.

Organoleptic characteristics

Aspect:	Granular, dry, lump-free powder, free from foreign bodies.
Colour:	Homogeneous, intense yellow.
Odour:	Typical, pleasant, with no unusual notes.
Taste:	Typical

Physical and chemical standards¹:

Moisture content:	< 15%
pH	6.0-6.6
Cinder content	2.0-3.0 %
Granulometry	sieve residue, 560 µm 0-10%
	sieve residue, 253 µm 0-10%
	sieve residue, 150 µm 50-80%
	Residue 10-40 %

Microbiological standards¹:

Total bacteria load	<100,000 CFU/g
Total coliforms	<550 CFU/g
Moulds and yeasts	<10,000 CFU/g
Salmonella	absent/25 g

Filth Test¹:

Acetonitric method Italian O.J. dated 18/8/94 no. 186: total fragments < 25/50 g

Residue¹:

¹See the analysis procedures specified in the HACCP Manual. The results of the analyses refer to the mean values at the time of packing.

Antiparasitic substances:

In accordance with current provisions; types and maximum tolerated quantities do not exceed those set forth by Italian Min. Decree of 27/08/2004 as amended.

Mycotoxins:

In accordance with the current provisions of Regulation (EC) No. 1881/2006 of 20/12/2006 as amended.

Heavy metals

In accordance with the current provisions of Regulation (EC) No. 1881/2006 of 20/12/2006 as amended.

Nutritional values:

NUTRITIONAL VALUES PER 100 g OF PRODUCT	
Energy	1496 kJ / 355 kcal
Fat	6.61 g
of which: saturates	1.00 g
Carbohydrate	48.14 g
of which: sugars	3.45 g
Protein	21.26 g
Fibre	9.00 g
Salt	0.0265 g

Packaging
for disposal

Wrapped in printed polypropylene transparent film (PP). Recommendations
Recyclable packaging (plastic).

Palletization

PALLET	EPAL 80 x120 cm
No. of packages/carton	10
No. of cartons/layer	12
No. of LAYERS	8
Total cartons no./ pallet	96

Shelf Life (TMC)

The flour is packaged to last no less than **12 months**.

TMC Indication Method

DD/MM/YY

Lot

FI05 XXX YY Z

FI05= Item Code: **chickpea flour 500 g** Xxxx= No.
Production day (Julian date) eg. 256 YY = Year of
production (eg. 2013 = 13)
Z = pallet serial number of the day, in letter (eg. A = pallet 1)

STORAGE

Store in a well-ventilated, cool and dry place, away from light and heat sources.

ALLERGEN	Present	Absent	Possible cross-contamination
Cereals with gluten and derivative products		X	
Eggs, egg-based products and derivative products		X	
Fish, fish-based products and derivative products		X	
Crustaceans and derivative products		X	
Peanuts and derivative products		X	
Soy and derivative products			X
Milk and derivative products		X	
Nuts and derivative products		X	
Celery and derivative products		X	
Mustard and derivative products		X	
Sesame seeds and derivative products		X	
Sulphur dioxide and sulphites		X	
Lupin and derivative products		X	
Shellfish and derivative products		X	