

Product Data Sheet

Date: 02-02-2024 Version: 01

Owner: Quality Manager

Organic Roasted Natural Sesame Seeds

	PRODUCT IDENTIFICATION & G	ENERAL INFORMATION						
Product code	20587							
Product description	Whole dried roasted seed of Sesamum Indicum							
Process description	Seeds are harvested, stored, cleaned, roasted, packed and transported							
Origin	Egypt, Uganda, roasted in the Netherlands							
Composition	Sesame							
Legal demands	Products have to comply with all latest legislation in force. Most important elements are: - General Food Law, Regulation (EC) no. 178/2002. - Food Hygiene Law, Regulation (EC) no. 852/2004. - Regulation (EC) no.2023/915 setting maximum levels of certain contaminants in foodstuffs. - Regulation (EC) no. 2018/848 on organic production.							
Labelling	Obligatory label information according to Regulation (EC) no. 1169/2011. Organic label information according Regulation (EC) no. 2018/848.							
Shelf life	Best before : 36 months after production.							
Storage conditions	Cool, dry, odour-free. Storage in bags, big bags.							
Storage temperature	Preferably below 15°C & Humidity below 60%							
Transport Packaging	Transport Conditions: Dry and clean Transport Bags, Boxes or Big Bags							
HAZARDS : THRESHOLDS AND TOLERANCES								
Category	Critical contaminant	Tolerance						
Chemical	Undesirable substances as mentioned in:							
Microbiological	□ Salmonella	Absent in 25 g						
	PRODUCT CHARAC	CTERISTICS						
Physical	□ Vermin, insects □ Glass, metal □ Extraneous matter □ Foreign matter	Absent (0.02+%) Absent (0+%) < 0.1% < 0.05%						

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Organoleptic		Odour	True to t	True to type, neutral, fresh, not rancid, free of off-odours.					
	□ Colour			Pale vell	Pale yellow to brown				
		Flavour		Typical.					
	<u> </u>	Appearance			ntad saads				
	- Appearance			Ovarpor	Oval pointed seeds				
Nutritional information*	☐ Energy (kJ/kcal)			2399	2399 / 565				
(per 100 g)		□ Protein			17				
0,	☐ Fat				48				
	_	of which saturated fat			6.7				
		□ Carbohydrates total			11.7				
	_	•			1				
		-Sugars 0.							
		☐ Fibre 14							
		Sodium (Na) (mg/100 g)			11				
				*Nutritio	nal values deriv	ed from litera	ature		
Aler		-When purchased in bulk size o							
	Wh	en purchased in quantities that	t need re-pack	aging, our alle	rgen policieis will	apply.			
600		ant		Manufacture		1	Nuts in Bulk	iar Snip	
Col	mpon	ent		Manufacture	er	1		in small	
						(Applies when bought in small quantities that need re-packaging)			
						<u> </u>			
			In Product	Processed in	Handled on	In Product	Processed	Handled	
				Same	Site		in Same	on Site	
				Equipment			Equipment		
Cereals containing GLUTEN and	prod	lucts thereof	NO	NO	NO	NO	YES	YES	
EGGS or its derivatives			NO	NO	NO	NO	NO	NO	
FISH or its derivatives			NO NO	NO NO	NO NO	NO NO	NO NO	NO NO	
CRUSTACEANS / SHELLFISH MOLLUSCS			NO	NO	NO	NO	NO	NO	
PEANUTS or derivatives			NO	NO	NO	NO	YES	YES	
SOYA BEANS or derivatives			NO	NO	NO	NO	YES	YES	
MILK (LACTOSE) or its derivatives			NO	NO	NO	NO	YES	YES	
NUTS , tree nuts:			NO	NO		NO	YES	YES	
CELERY, including celeriac and its derivatives			NO	NO	NO	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives			NO	NO	NO	NO	YES	YES	
thereof								<u> </u>	
SESAME SEEDS or derivatives			yes	yes	yes	yes	YES	YES	
SULPHITES >10ppm - Sulphite of	quant	ity to be given in ppm	NO	NO	NO	NO	YES	YES	
LUPIN seeds or derivatives			NO	NO	NO	NO	NO	NO	
GMO & Irradiation Declaration	We declare that all our products, are for food purposes, free from GMO according to the regulations E C 1829/2003 and EC 1830/2003 of the European Parliament and the Council. We also declare that our products are not produced with the use of ionizing radiations and /or treated with ionizing radiations after production.								
Food Grade Declaration	(EC Fur plas	hereby confirm that all food c) 1935/2004 on materials a thermore all paper & plastic stic inliners used by, comply stic materials and articles in	nd articles in food contac with Regula	tended to cor t packaging, i tion (EC) 10/	me into contact i.e. paper bags, 2011 and Regu	with food. plastic conta lation (EC) 1	ainers/bucke	ets and	

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