
	PRODUCT SPECIFICATION	
	PRODUCT NAME CHESTNUT FLOUR	

1) GENERAL DESCRIPTION

Product	Chestnut Flour
Origin	UE
Use	Sold wholesale for public marketing and the confectionery industry.

2) NUTRITIONAL VALUES in 100 g (Average Values - Source: USDA Nutrient Database)

Energy value	1437 kJ – 343 kcal
Carbohydrates	76.40 g
Proteins	6.1 g
Fats	3.70 g
<ul style="list-style-type: none"> • Monoinsaturated fats • Polyinsaturated fats • Saturated fats 	1 g 1.3 g 0.954 g
Minerals	2 g
Sodium	11 mg
Dietary fibre	7.2 g

3) CHEMICAL-PHYSICAL PARAMETERS



Appearance	Fluffy powder, white and beige in colour
Smell	Characteristic of chestnut
Taste	Characteristic of chestnut
Alerts	None

4) MICROBIOLOGICAL PARAMETERS

Total plate count	-
E. Coli	< 1000 ufc/g
Coliforms	< 1000 ufc/g
Yeasts and Moulds	< 100.000 ufc/g
Salmonelle	Absent

5) BIOLOGICAL PARAMETERS

GMO	Absent
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6) CERTIFICATIONS

Organic Agriculture	Yes
NOP	Yes
Bio Suisse	
JAS	
Kosher	
BRC	

7) STORAGE AND TRANSPORT CONDITIONS

Storage	In a cool, dry, ventilated area, away from moisture and sunlight, at a temperature of 0 ° / 4 ° C
Notes	Product stored in dedicated warehouse with controlled temperature

8) PACKAGING AND SHELF LIFE



Packaging	Paper bag food grade
Net weight	20 kg
Shelf -life	Best before date within 24 months from the production (with the said conditions above)

9) SAFETY MEASURES

CAS registry number	N.A.
Safety data sheet provided	No
Legislation reference	Reg. CE 1272/2008 does not state any safety measures for this type of product
Active ingredient	None
Hazard statements	None
Prevention precautionary statements	None

10) REFERENCE LEGISLATION

- Regulation (EC) No. 834/2007 "Production and labelling of organic products"
- Regulation (EC) No. 852/2004 "Hygiene of food products"
- Regulation (EC) No. 1169/2011 "Provision of food information to consumers"
- Regulation (EC) No. 1935/2004 "Food Contact Materials"
- Regulation (EC) No. 1881/2006 "Maximum levels of certain contaminants in food products"

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11) ALLERGENS

Allergens	Existing inside the product	Existing in the production line	Existing in the storage place	Existing risk of contamination
Cereals containing gluten: wheat, rye, barley, oat, spelt, khorasan and derived products	NO	NO	YES	NO
Shellfish and derived products	NO	NO	NO	NO
Mollusk and derived products	NO	NO	NO	NO
Eggs and derived products	NO	NO	NO	NO
Fish and derived products	NO	NO	NO	NO
Peanuts and derived products	NO	NO	NO	NO
Soy and derived products	NO	NO	YES	NO
Lupin and derived products	NO	NO	YES	NO
Milk and derived products (included lactose)	NO	NO	NO	NO
Fruit with shell: almonds (<i>Amigdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecan nuts [<i>Carya illinoensis</i> (Wangenh) K.Koch], Brasile nuts (<i>Bertolletia excelsia</i>), pistachio (<i>Pistacia vera</i>), Macadamia nuts (<i>Macadamia ternifolia</i>) and derived products	NO	NO	YES	NO
Celery and derived products	NO	NO	YES	NO
Mustard and derived products	NO	NO	YES	NO
Sesame seeds and derived products	NO	NO	YES	NO
Sulphur dioxide and sulphites up to 10 mg/kg or 10 mg/l as SO ₂	NO	NO	NO	NO

Editing	Control	Approval	Last revision
February 2020	February 2020	February 2020	February 2020