Product details	
Article number	
Supplier (Specification only valid for goods from this supplier)	
Product name	chickpeas organic 7-8 mm
Legal name	chickpeas
Country of processing	
Country of origin (for this article all possible origins are shown)	Italy, Turkey other origins possible due to availability
Agricultural origin	EU-agriculture, Non-EU-agriculture
Product description	Ripe, dried chickpeas from organic agriculture according to regulation (EU) No. 2018/848
Botanical name	
Variety	
Production	
Customs tariff number	07132000
List of ingredients	chickpeas* *from certified organic agriculture
Product picture (Example photo, not batch-related, deviations possible)	
Preparation	Soak chickpeas overnight and wash off afterwards. Cook 1 cup of peas with 3 cups of water for approx. 1.5 - 2 hours at low heat. Then salt. Because of the nutty aroma its perfect for well seasoned salads and stews, for oriental dishes such as falafel or hummus.
Usage	
Foods intended for human nutrition that are prepared and consumed according to the preparation recommendations.	
Risk when used as intended for „YOPI“ (Young, Old, Pregnant, Immunosuppressed)	
Potential advice for customers	Absolute absence of stones and stone fragments as well as natural foreign materials cannot be guaranteed, despite the utmost care during sorting.

Further product characteristics	
Vegan	Yes
Raw food*	not specified
Gluten free (< 20 ppm) according to analysis	No
Superfood	No

*"Raw food" is not a uniformly defined term and there are different interpretations of it. For Covitar it includes products which are not heated above 45°C during the production process as well as sun-dried fruits. The temperatures during transport are not considered, as there are no sufficient reliable information on this. Mainly unrefrigerated containers and trucks are used. The information on manufacturing and process temperatures are based on surveys of our suppliers.

Average nutritional information per 100g	
Energy (kJ / kcal)	1523 / 364
Fat (g)	6.0
of which saturates (g)	0.6
Carbohydrate (g)	50.8
of which sugars (g)	10.7
Fibre (g)	12.2
Protein (g)	20.5
Salt (g)	0.060

Nutritional values may vary in natural products
Source: USDA database

Sensorial parameters	
Appearance/Colour	cream coloured, round with wrinkled surface
Flavour/Taste	characteristically, no off flavour and off odour
Consistency	firm, free flowing

Chemical and physical parameters This is an automatically generated specification, not all parameters are applicable to every product.	
Moisture	max. 16 %
Size	ca. 7-8 mm
Broken	max. 2 %
Purity	min. 99,5 %
Vegetable foreign material	max. 0.5 %
Mineral foreign material (stones, sand)	max. 4 pcs. / 25 kg
Defects (e.g. damaged, chipped, insect damage)	

Microbiological parameters
According to DGHM (German Society for Microbiology and Hygiene) there are no limit values for legumes (applies to raw products)

	Reference value (cfu/g)	**Warning value (cfu/g)**
E. Coli	100	1000

Salmonella		n.n. in 25g
The microbiological parameters, unless confirmed by analysis, are reference and warning values which are subject to natural variations according to origin and harvest.		
Storage and shelf life		
Best before date	min. 24 months from production date	
Storage advice	Originally packed, dry, keep away from light storage at < 20 °C, max. 65% atmospheric humidity	
Other storage advices		
Packaging		
Net weight per unit in kg	25.00 kg	
Packaging material (All possible packaging materials are shown for this article)	multilayer paper bag	
The packaging of product is in accordance to Comm. RG (EC) No. 1935/2004 and the Directives (EG) 10/2011 and 94/62.		
GMO Status		
The product is in accordance to Comm. RG (EC) No. 1829/2003 and Comm. RG (EC) No.1830/2003 and is not produced with GMO material.		
Ionizing radiation		
The product is not treated with ionizing radiation.		
Pesticides		
The product is in accordance to regulation (EU) No. 2018/848.		
Mycotoxines/Heavy metals		
The product corresponds to the Comm. RG (EU) No. 2023/915 and other currently valid amendments.		
Foreign impurities		
The complete absence of foreign impurities is not technically feasible. Within this limitation, the lowest technically possible level of impurities is taken care of.		
Pests		
The product is free of living pests in all states of development.		

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List of allergens according to Annex II of Regulation (EU) No. 1169/2011			
	Contained as ingredient	**Cross contamination possible**	**Comment**
Gluten-containing cereals	**-**	**n/a**	
Wheat	-	n/a	
Rye	-	n/a	
Barley	-	n/a	
Oat	-	n/a	
Spelt	-	n/a	
KAMUT® Khorasan wheat	-	n/a	
Hybrides	-	n/a	
Crustaceans and crustacean products	**-**	**n/a**	
Eggs and egg products	**-**	**n/a**	
Fish and fish products	**-**	**n/a**	
Peanuts and peanut products	**-**	**n/a**	
Soybeans and soya products	**-**	**n/a**	
Milk and dairy products	**-**	**n/a**	
Nuts and nut products	**-**	**n/a**	
Almonds	-	n/a	
Hazlenuts	-	n/a	
Walnuts	-	n/a	
Cashew	-	n/a	
Pecan nuts	-	n/a	
Brazil nuts	-	n/a	
Pistachios	-	n/a	
Macadamia	-	n/a	
Celery and celery products	**-**	**n/a**	
Mustard and mustard products	**-**	**n/a**	
Sesame and sesame products	**-**	**n/a**	
Sulphur dioxide and sulphites > 10 mg/litre expressed as SO_2	**-**	**n/a**	
Lupin and lupin products	**-**	**n/a**	
Molluscs and mollusc products	**-**	**n/a**	

n/a = not available

The above information is based on details provided by our suppliers and has not been confirmed by analyses.