

**DEFINITION**

Couscous is obtained from selected durum wheat semolina which is moistened, then rolled to obtain small grains which will be steam cooked, then dried and calibrated.

**INGREDIENT / ALLERGENS** (In accordance with the current EU Regulation)

<i>500 g and 630 g (boil in bag)</i>	<i>500 g and 1 kg box</i>	<i>5 kg bag</i>	<i>25 kg bag / BB 1 T</i>
100 % durum <b>wheat</b> semolina ( <b>gluten</b> )	100 % durum <b>wheat</b> semolina ( <b>gluten</b> )	100 % durum <b>wheat</b> semolina ( <b>gluten</b> )	100 % durum <b>wheat</b> semolina ( <b>gluten</b> )
May contain traces of milk, soya, celery, mustard and lupin	May contain traces of eggs.	May contain traces of soya	

**LABELLING DECLARATION**

Precooked durum wheat semolina

**COUNTRY OF ORIGIN**

Product in France

Raw material origin : France / Spain

**PHYSICAL AND CHEMICAL SPECIFICATIONS**

*Appearance :* Homogeneous and golden yellow grain

<i>Granulation</i>	<u>MEDIUM GRAIN</u>	<u>FINE GRAIN</u>	<u>COARSE COUSCOUS</u>
	> 2,00 mm : 5 % max	> 1,25 mm : 5 % max	> 2,80 mm: 10% max
	< 0,63 mm : 6 % max	< 0,63 mm : 6 % max	< 1,18 mm: 5% max

*Moisture :* < 12.5 %

*Ash :* < 1.56 %

*Acidity :* < 0.07 %

Water retention capacity : the grain is rehydrated by absorbing its water volume.

**NUTRITIONAL VALUES**

<b>Average value on raw product</b>	<b>per 100 g</b>
Energy	1532 kJ 361 kcal
Fat of which saturated	1,8 g 0,3 g
Carbohydrates of which sugars	72 g 3,9 g
Proteins	13 g
Salt	0 g

Edition :

19.03.14

# STANDARD COUSCOUS

Index of revision **L**

## ORGANOLEPTIC SPECIFICATIONS

Durum wheat semolina taste and odour.

## MICROBIOLOGICAL SPECIFICATIONS

<i>Total plate count</i>	< 150.000/g	<i>E. Coli</i>	< 10/g
<i>Moulds</i>	< 1.000/g	<i>Staphylococcus</i>	< 100/g
<i>Yeasts</i>	< 1.000/g	<i>Salmonella</i>	Absence/25g
<i>Total coliforms</i>	< 1.000/g		

## PESTICIDE RESIDUES

Products are supplied in accordance with the current EU Pesticides Regulation

## HEAVY METALS/MYCOTOXINS

Products are supplied in accordance with the current EU Regulation

## PACKAGING

- . 100 g boil in bag  
12 x 500 g boxes (5 x 100 g) / film wrapped batch
- . 210 g boil in bag  
12 x 630 g boxes (3 x 210 g) / film wrapped batch
- . 12 x 500 g boxes / film wrapped batch
- . 6 x 1 kg boxes / film wrapped batch
- . 5 kg paper bag
- . 25 kg paper bag
- . 1 T big bag

## PALLETIZATION (cm)

- 84 batches / pallet (80 x 120)
- 63 batches / pallet (80 x 120)
- 112 batches / pallet (80 x 120)
- 95 batches / pallet (80 x 120)
- 130 bags / pallet (80 x 120)
- 32 bags / pallet (80 x 120)
- 40 bags / pallet (100 x 120)
- Pallet (100 x 120)

## IONIZATION

	<b>Yes</b>	<b>No</b>
Is the product ionized ?	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Is one or more components of the product ionized ?	<input type="checkbox"/>	<input checked="" type="checkbox"/>

## GMO

Product subject to labelling under EU regulations CE n°1829/2003 or CE 1830/2003 ?

**Yes**  **No**

## SHELF LIFE

2 years ; to preserve safe from heat and moisture.