

# PRODUCT SPECIFICATION

## BULGUR- MEDIUM

<b>SENSORY PROFILE</b>	<b>Appearance/ Color</b>	Light Golden-even appearance.
	<b>Aroma/ Flavor</b>	Free From foreign-objectionable odors and taints.
	<b>Texture</b>	Firm, free flowing.
<b>ANALYTICAL PROFILE</b>	<b>Moisture</b>	13 % Max.
	<b>Damaged</b>	14.5 g./kg.
	<b>Insect Damaged</b>	0.03 %
	<b>Foreign Seeds</b>	4/kg. maximum
	<b>Mud Ball</b>	3/kg. Maximum
	<b>Red Grains</b>	0.1 % Max.
	<b>Chalky Grain</b>	0.62 % max.
	<b>Additive</b>	Nil
	<b>Sieve Test</b>	Under 0.5 mm Split Sieve Max - Over 2.5 mm Split Sieve Max 4.9 % Under 2.5 mm Split Sieve Max - Under 2 mm round Sieve Max- 33 % max Over 2 mm split Sieve Max- 67 % max Over 3 mm split Sieve Min-2% Over 3 mm split Sieve Min -
	<b>Infestation</b>	Nil
	<b>Additives</b>	Nil
<b>Ingredient Listing</b>	Wheat kernels	
<b>MICROBIOLOGICAL CRITERIA</b>	<b>Aerobic Plate Count</b>	<150,000 cfu/g
	<b>Coliform/ E.Coli</b>	<10 cfu/g
	<b>Yeast Count/ Mold Count</b>	<500 cfu/g
	<b>Salmonella</b>	Negative in 25 g
<b>GENERAL PROFILE</b>	<b>Production Description</b>	To make Bulgur, the wheat kernels are steamed or parboiled, until they are soft. They are then dried and crushed into particles which are separated in to different size by sifting..
	<b>Product Origin</b>	Turkey
	<b>Storage</b>	Cool & dry environments with good warehousing practices/ Avoid Sunlight
	<b>Shelf Life</b>	24 Months from the date of production under recommended storage
	<b>QA/ Food Safety System</b>	SQF Edition 7.2, Lev.02.
	<b>Production Code/ lot traceability</b>	<b>3045 1 - 3 #</b> Year of Production (2013)/ <b>045</b> Julian Day of The Year/ <b>1</b> Shift of production <b>OR Best before : Year-Month-Day</b>
	<b>Regulatory Compliance</b>	<i>Compliance to all applicable local/National regulatory requirements (Product Quality, Food Safety &amp; Nutrition)</i>
	<b>Packing Size</b>	<i>As per customer requirements</i>

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ALLERGEN INFORMATION				
COMPONENT/ ALLERGENS DESCRIPTION	McNicol Facility			DESCRIPTION
	Present in Product	Present in same Line	Same Plant	TYPES EXIST IN THE FACILITY <i>examples</i>
<b>Peanut or its derivatives</b> , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as <b>ground nut</b> .	No	No	Yes	All type of peanuts ( RS, RNS, Sudani, inshell, BBQ, lemon, kri kri, sugar, raw, chocolate)
<b>Tree Nuts</b> (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts <b>or their derivatives</b> , e.g., nut butters and oils etc.	No	No	Yes	All types
<b>Sesame or its derivatives</b> , e.g., paste and oil etc.	No	No	Yes	Sesame seeds, tahini
<b>Milk or its derivatives</b> , e.g., milk caseinate, whey and yogurt powder etc.	No	No	Yes	Buttermilk powder, cheddar powder, parmesan powder , blue cheese powder
<b>Eggs or its derivatives</b> , e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No	-
<b>Fish or its derivatives</b> , e.g., fish protein and extracts etc.(bass, flounder, cod)	No	No	Yes	In can
<b>Shellfish</b> (including crab, crayfish, lobster, prawn and shrimp) <b>&amp; Mollusks</b> (including snails, clams, mussels, oysters, cockle and scallops) <b>or their derivative</b> , e.g., extracts etc.	No	No	No	-
<b>Soy or its derivatives</b> , e.g., lecithin, oil, tofu and protein isolates etc.	No	No	Yes	Soya bean, soya sauce for almond, hydrolyzed soya proteins for spice blends
<b>Wheat or its derivatives</b> , e.g., flour, starches and brans etc.	Yes	Yes	Yes	Wheat flour, bulgur, wheat semolina,
<b>Sulphites</b> , e.g., sulphur dioxide and sodium metabisulphites etc.	No	No	Yes	Dried fruits, dehydrated onion
<b>Mustard and Its derivatives</b>	No	No	Yes	Seeds, ground,
<b>Gluten</b> (Specify Source - Rye, Oats, Barley, Triticale)	Yes	Yes	Yes	Barley, wheat
<b>Tartrazine – Yellow 5</b>	No	No	No	-
<b>Other Artificial Food Colors / Flavors</b>	No	No	Yes	Red FDC # 3 , cheese powder, norbixin, hickory flavor, BBQ seas. Celery and black pepper oleoresin
<b>Coconut and its derivatives/ its products</b>	No	No	Yes	Coconut water, coconut shreds, pieces
<b>Mono-Sodium Glutamate (MSG)</b>	No	No	Yes	We use in spices blends
<b>Hydrolyzed Vegetable Protein HVP</b> (Source)	No	No	Yes	Soya, corn for spices blends

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### BULGUR- MEDIUM

#### Nutrition Facts

##### Valeur nutritive

Serving Size ¼ cup ( 42g)

Portion ¼ tasse(42 g)

Amount Teneur	% Daily value % valeur quotidienne
<b>Calories/Calories 140</b>	
<b>Total Fat / Lipides 0 g</b>	<b>0%</b>
<b>Saturated Fat 0 g.</b>	<b>0%</b>
<b>Trans Fat 0 g</b>	
<b>Cholesterol/Cholesterol 0 mg.</b>	<b>0%</b>
<b>Sodium/Sodium 15 mg.</b>	<b>1%</b>
<b>Carbohydrates / Glucides 30 g</b>	<b>10%</b>
<b>Fibers/Fibre 1 g</b>	<b>6%</b>
<b>Sugars / Sucres 0 g</b>	
<b>Protein / Proteines 5 g</b>	
<b>Vitamin A / Vitamine A</b>	<b>0%</b>
<b>Vitamin C / Vitamine C</b>	<b>0%</b>
<b>Calcium / Calcium</b>	<b>2%</b>
<b>Iron / Fer</b>	<b>8%</b>