

FICHE TECHNIQUE
05/11/2019



7 IMPASSE DE LA
COLOMBIÈRE
82710 BRESSOLS



NOIX DE CAJOU AU CURRY BIOLOGIQUE

Cajou origine Vietnam

Ingrédients : Noix de cajou biologique 93,5%, Curry biologique 3,7% et Huile de tournesol biologique 2,8%

INFORMATIONS NUTRITIONNELLES POUR 100 G

ENERGIE (KCAL/KJ)	604/2505
PROTEINES	16g
GLUCIDES	26,3g
Dont sucre	5,2g
LIPIDES	47,6g
Dont saturés	8,2g
FIBRES	3,6g
SEL	1,1114g

ALLERGENES

Ingredients and derivates causing hypersensitivity according to EU legislation.	Used in the product (incl. as carrier for additives, carry over additives, processing aid).			Able to cross contaminate the product?		
	Yes	No	?	Yes	No	?
Cereals containing gluten and products thereof (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)		X			X	
Crustaceans and products thereof		X			X	
Eggs and products thereof		X			X	
Fish and products thereof		X			X	
Peanuts and products thereof (inc. oil)		X		X		
Soybeans and products thereof (inc. lecithin)		X			X	
Milk and products thereof (inc. lactose)		X			X	
Nuts and products thereof (incl. oil)						
- Hazelnut		X		X		
- Walnut		X		X		
- Almond		X		X		
- Cashew	X					
- Pecan nut		X		X		
- Brazil nut		X		X		
- Pistachio nut		X		X		
- Macadamia nut		X		X		
Celery and products thereof		X			X	
Mustard and products thereof		X			X	
Sesame and products thereof (inc. oil)		X			X	
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO2		X			X	
Lupine and products thereof		X			X	
Molluscs and products thereof		X			X	

CHEMICAL PARAMETERS			
Aflatoxine B1		≤ 2,0	µg/kg
Aflatoxine Total: B1, B2, G1, G2		≤ 4,0	µg/kg
Peroxide		≤ 20	Meq/kg fat
Free fatty acids		≤ 1	%
Pesticides	According to EU legislation		
Heavy metals	According to EU legislation		

MICROBIOLOGICAL PARAMETERS			
Enterobacteriaceae		≤ 100	Cfu/g
E. Coli		≤ 10	Cfu/g
Salmonella sp.		Absent	/ 25 g
Staphylococcus Aureus		≤ 1.000	Cfu/g
Bacillus Cereus		≤ 1.000	Cfu/g
Clostridium Perfringens		≤ 100	Cfu/g

CONSERVATION ET UTILISATION

CONSERVATION	Conserver dans un endroit frais et sec
UTILISATION	Prêt à consommer

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