

CS871: GF Buckwheat Flour 8x375g

Uncontrolled if printed

		Version:	1E / 08.11.2022
		Label Code:	CS871-11-20
General Information			
Product Description:	Organic Gluten Free Whole Buckwheat Flour		
Unit Size:	375g		
Country of Origin:	Italy		

Organic Status	
Organic:	Yes
Cert. at Source:	CCPB srl
Cert. at Point of Sale:	Soil Association

Ingredients	
Organic buckwheat flour	

Allergen Information	
Cereals containing gluten*:	Absent
Peanuts*:	Absent
Nuts*:	Absent
Soybeans*:	Absent
Celery*:	Absent
Mustard*:	Absent
Sesame*:	Absent
Sulfur dioxide and sulphites*+:	Absent
Crustaceans*:	Absent
Eggs*:	Absent
Fish*:	Absent
Milk*:	Absent
Lupin*:	Absent
Molluscs*:	Absent
* and products thereof +(>10mg/kg or 10mg/l)	

Nutritional Information	
Typical figures in g/100g	
Energy kJ	1306 kJ
Energy kCal	309 kcal
Fat	2.7 g
of which saturates	0.5 g
of which monounsaturates	1 g
of which polyunsaturates	1.1 g
Carbohydrate	52 g
of which sugars	1.9 g
Fibre	9 g
Protein	15 g
Salt	0 g

Nutritional values for the product

Production Process

Production Process:	Receiving & Sampling > storage > hopper - loading system > bag filling > metal detector > packaging & palletizing > storage > transport
Pasteurisation Process:	n/a
Processing Aids:	n/a

Dietary Selling Points

Gluten Free:	Yes
Raw Food:	Yes
Kosher:	Yes
Free of Added Alcohol:	Yes
Yeast Free:	Yes
Non-GM:	Yes
Vegan:	Yes
Free from added sugar:	Yes
Free from palm oil:	Yes
Free from hydrogenated oils:	Yes
Free from artificial additives:	Yes

Additional Information

Packaged in a protective atmosphere.

Storage & Shelf Life

Min. Shelf life from Production:	24	Does not exclude shelf-life lost in transport from manufacturer
Min. Shelf life on Delivery:	Please check with your Account Manager	
Recommended Storage:	Dark and dry place at ambient temperature (between 10°C and 25°C)	
Delivery Conditions:	Ambient temperature (between 10°C and 25°C)	
After opening:	Same as 'before opening' if properly stored	
Notes and Cautions:		
Usage Instructions:	<p>To replace the regular flour in all kind of preparations (bread, pizza, pasta, cakes, desserts, etc.).</p> <p>Thanks to its natural sweetness the buckwheat flour imparts a pleasing flavour to noodles, pancakes and pasta.</p>	
Traceability Coding:		
Use By Date Location:		

Packaging Information

Trade Case Content:	8
Unit Size (g or ml):	375g
Unit Description:	Plastic bag in paperbox
Trade Case description:	cardboard
Shelf Ready Packaging:	Yes
Trade Case Configuration (Front x Side):	01 x 08

 Unit		 Case		 Pallet	
Barcode:	5021554000143	Barcode:	05021554000150	Block (1000mmx1200mm) Layers/pallet 5 Cases/layer 24	
Net Weight (g):	375	Net weight (g):	3000		
Gross Weight (g):	415	Gross weight (g):	3486		
Drained Weight (g):	0			EURO (800mmx1200mm) Layers/pallet 5 Cases/layer 16	
Depth (mm):	45	Depth (mm):	380		
Width (mm):	130	Width (mm):	140		
Height (mm):	172	Height (mm):	175		
Paper (g):	35	Paper (g):	166		
Glass (g):	0	Glass (g):	0		
Aluminium (g):	0	Aluminium (g):	0		
Steel (g):	0	Steel (g):	0		
Plastic (g):	5	Plastic (g):	0		
Type of Plastic:	OTHER	Type of Plastic:			
Wood (g):	0	Wood (g):	0		
Other (g):	0	Other (g):	0		
Type of Other:	PET + PE	Type of Other:			

Languages on Label:	English	Sizes Available:
	Spanish	
	Portuguese	
	French	
	Dutch	
	Norwegian	
	Danish	
	Swedish	
	Finnish	
	German	
Polish		
Arabic		
Greek		

Marketing Information	
Suggestions for use:	<p>To replace the regular flour in all kind of preparations (bread, pizza, pasta, cakes, desserts, etc.).</p> <p>Thanks to its natural sweetness the buckwheat flour imparts a pleasing flavour to noodles, pancakes and pasta.</p>

Pack Shot Image:



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