

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 | | | |
| Depth (mm): | 45 | Depth (mm): | 380 | EURO (800mmx1200mm) Layers/pallet 5 Cases/layer 16 |
| 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: | | Sizes Available: | |
| English 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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