



Description	Conventional Millet Flour
Origin	Poland
Country of processing	Poland

Physical Standard

Appearance	light yellow
Aroma and taste	Typical for millet flour without foreign smell and taste
Moisture	Max 13 %
Protein	Min 8,0%
Micron	Min 1000 μ
Ash content	Min 1,00%
Shelf life	6 months

Chemical Standard

Heavy metal content	According to the current legal status of the European Commission Regulation No. 2023/915 with further changes
Cadmium	< 0,50 ppm
Lead	< 0,20 ppm
Aflatoxins	According to the current legal status of the European Commission Regulation No. 2023/915 with further changes.



Level of pesticides

According to the current
Commission Regulation no.
396/2005 in accordance with further
changes

Microbiological values

E. coli <10/g

Salmonella spp. - absent in 25 g

Tropane Alkaloids

Total - max. 10 mg/kg

GMO

Product wasn't GMO modified.

Radiation

Product wasn't radiated.

Analysis plan

Pesticides

For each batch ☒ min. 2x year ☐ min. 1x year ☐

Glyphosate

For each batch ☒ min. 2x year ☐ min. 1x year ☐

Heavy metals

For each batch ☐ min. 2x year ☒ min. 1x year ☐

Aflatoxins

For each batch ☐ min. 2x year ☒ min. 1x year ☐

Microbiology

For each batch ☐ min. 2x year ☒ min. 1x year ☐

Phosphonic acid

For each batch ☐ min. 2x year ☒ min. 1x year ☐

Tropane Alkaloids

For each batch ☐ min. 2x year ☒ min. 1x year ☐



Nutrition Information

Per 100 g	In grams
Energy	1400 kJ/348 kcal
Protein	13 g
Carbohydrates:	71,0 g
Sugar	0,02 g
Fat:	1,4 g
Saturated fatty acids	0,2 g
Monosaturated fatty acids	0,949 g
Polyunsaturated fatty acids	0,949 g
Dietary Fiber	10 g
Sodium	11 mg

Based on - Food Data Central - USDA - <https://fdc.nal.usda.gov/>

Packaging

According to the current legal status European Commission Regulation No. 10/2011 of January 14, 2011. The packaging is tightly protected, with an attached label.

Packaging Type Paper Bags 25 kg

Big Bags 1000 kg

Pallet Type EPAL 120 x 80 cm (extra charged)

One-way Pallet 120 x 100 cm

- Labels
- product name
 - batch number
 - origin
 - crop
 - net weight
 - best before date
 - organic certificate net

Storage Conditions Store in a cool, dry place away from direct sunlight



Allergens

Is the product and / or any of its ingredients made from the following ingredients or one of them?	Marking as an allergen in accordance with Annex II, EU Reg. 1169/2011		Is there a risk for cross-contamination?		If yes, please specify.		
	Yes	No	Yes	No			
Cereals containing gluten, i.e.: wheat (including spelled and Khorasan wheat), rye, barley, oats, spelt, kamut or their hybrid varieties	☐	☒	☐	☒	☒	☐	To confirm if product is allergen free, product needs to be analyzed in external laboratory prior to shipment.
Crustaceans	☐	☒	☐	☒	☐	☒	
Eggs	☐	☒	☐	☒	☐	☒	
Fish	☐	☒	☐	☒	☐	☒	
Peanuts	☐	☒	☐	☒	☐	☒	
Soy	☐	☒	☐	☒	☒	☐	
Milk incl. lactose	☐	☒	☐	☒	☐	☒	
Nuts	☐	☒	☐	☒	☐	☒	
Almond	☐	☒	☐	☒	☐	☒	
Hazelnut	☐	☒	☐	☒	☐	☒	
Walnut	☐	☒	☐	☒	☐	☒	
Cashew	☐	☒	☐	☒	☐	☒	
Macadamia nut or Queensland nut	☐	☒	☐	☒	☐	☒	
Brazil nut	☐	☒	☐	☒	☐	☒	
Pistachio nut	☐	☒	☐	☒	☐	☒	
Celery	☐	☒	☐	☒	☐	☒	
Mustard	☐	☒	☐	☒	☒	☐	
Sesame	☐	☒	☐	☒	☐	☒	
Lupine	☐	☒	☐	☒	☐	☒	
Molluscus	☐	☒	☐	☒	☐	☒	
Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/ litre expressed as SO2)	☐	☒	☐	☒	☐	☒	

This specification is valid without signature.