



SPECIFICATION OF CHICKPEAS, 8 mm

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TECHNICAL DATA TABLE			
Moisture (Max. %)	14		
Foreign Material (Max. %)	0.5		
Stone and Soil of Pieces in 25 kg (Piece)	1		
Different Color (Max. %)	1		
Undeveloped Seed (Max. %)	1		
Damaged Seed (Max. %)	1		
Subsieve seed (max. %)	1		
Broken Seed (Max. %)	1		
Free from mold, glass, metal, wood and plastic			
CHARACTERISTICS PRODUCT			
Taste:	Typical taste without off taste		
Color:	Uniform yellow no decolourisation		
Size and Shape:	8 mm, Min 80%		
Flavor:	Typical flavor and taste without any off flavour		
LOGISTIC DATA			
Origin	Turkey		
Shelf life	24 Month		
Formality of food conservation	Keep Cool and Dry		
Recommended storage condition (temperature, humidity)	< = 20-30 °C < 60 % rHd		
NUTRITION VALUES FOR 100 GR CHICKPEAS			
Energy	378 kcal		
Protein	20.47 g		
Total Fat	6.04 g		
Total Carbohydrates	62.95 g		
Sugars	10.70 g		
Fiber	12.20 g		
Sodium	24 mg		
Potassium	718 mg		
Iron	4.38 mg		
Calcium	57 mg		
Phosphorus	252 mg		
Magnesium	79 mg		
MICROBIOLOGICAL CRITERIAS OF CHICKPEAS			
Total Viable Aerobic Count	< 10 ⁴ cfu/g		
Coliform Bacterias	< 10 ³ cfu/g		
Yeasts and Moulds	< 10 ⁴ cfu/g		
E. Coli	< 10 cfu/g		
Salmonella	Not detected in 25 grams		
MYCOTOXINS			
Specific Mycotoxin	Target Level	Allowed	Maximum Level
Aflatoxin B1	Not detected	2 µg/kg	
Aflatoxin B1+B2+G1+G2	Not detected	4 µg/kg	
Ochratoxin A	Not detected	3 µg/kg	
HEAVY METALS			
Specific Heavy Metal	Target Level	Allowed	Maximum Level
Cadmium	Not detected	0.2 mg/kg	
Lead	Not detected	0.2 mg/kg	

Prepared By	Approved By
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