



See the crop's journey,
from seed to storage.

Gluten-free Organic Chickpeas

LE/1/2025/O

Date of report: 9.12. 2025 (Valid until further notice) (Valid until further notice)



Raw material specification

Gluten free suitable	Yes
Ingredients	Chickpea (Cicer arietinum)
LOT	LE/1/2025/O
Name of a product	Chickpea, Organic
Origin	Serbia
Production process	Cleaned

Sensory Specification

Appearance	Uniform size and typical rounded shape. Color from light beige to yellowish cream, without discoloration.
Odour	Free from off-odors such as musty, moldy, rancid, sour or chemical smell.
Taste	Characteristic

Nutritional values (average nutrition value per 100g)

Parameter	Value	Method
Proteins (g)	19.6	Infratec 1241 (FOSS)

Physical specification

Parameter	Value	Method
Damaged by pests (%)	0	Gravimetric
Ergot (%)	0	Gravimetric
Foreign impurities (%)	<1	Gravimetric, sieves 4.5mm
Granulation (grains larger than 8 mm) (%)	80	Gravimetric, sieves 8 mm
Granulation (grains smaller than 8 mm) (%)	20	Gravimetric, sieves 8 mm
Moisture (%)	< 13	Gravimetric
Pests (nr./kg)	Not present	Gravimetric

Parameter	Value	Method
Test weight (kg/hl)	74.6	GAC 2500-INTL
Total impurities (%)	< 2	Gravimetric

The analyses were conducted in our internal laboratory.

Microbiological properties

Parameter	Value	Method
B. cereus (cfu/g)	< 100	Colony count of Bacillus cereus
E. coli (cfu/g)	< 10	Colony count of Escherichia coli according to ISO16649-2
Moulds (cfu/g)	< 10 e3	Enumeration of yeasts and moulds at 25°C
Salmonella spp. (cfu/25g)	Not detected	Detection of Salmonella spp. according to ISO 6579-1
Yeasts (cfu/g)	< 10 e3	Enumeration of yeasts and moulds at 25°C

Analyzes carried out in an accredited laboratory

Heavy metals

Parameter	Value	Method
Arsen (mg/kg)	< Reporting Limit	ICP-MS
Cadmium (mg/kg)	< 0.04	ICP-MS
Lead (mg/kg)	< 0.2	ICP-MS
Mercury (mg/kg)	< Reporting Limit	ICP-MS
Nickel (mg/kg)	4	ICP-MS

Analyzes carried out in an accredited laboratory

Allergens

Allergen	As an ingredient	Cross contamination possible
Celery and products thereof	No	No

Allergen	As an ingredient	Cross contamination possible
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof	No	No
Lupin and products thereof	No	No
Milk and products thereof	No	No
Mustard and products thereof	No	No
Nuts and products thereof	No	No
Peanuts and products thereof	No	No
Sesame seeds and products thereof	No	No
Soybeans and products thereof	No	No
Sulphur dioxide and sulphites	No	No
Wheat and wheat derivatives	No	No

*The gluten analysis was performed internally by trained personnel using r-Biopharm test kits, which are approved by AOECs (Association of European Coeliac Societies).

GMO Status

We herewith confirm that this product has been produced without the use of genetically modified organisms and/or any products derived from such organisms, so that declaration within the Regulation (EC) No. 1829/2003 and 1830/2003 is not needed. The country of its origin, bans per law any products containing or products made of GMO.

Storage conditions

Store in a dry and cool place, away from direct sunlight. During transport, the product must be protected from damaging, moisture and contamination.

Free from radiation and nanotechnological components

Under EU Regulation (EC) No 834/2007 on organic production and labeling, the use of ionizing radiation for the treatment of food or feed is prohibited. This ensures the preservation of the natural quality of our product. The same stands for nanotechnological components.

Shelf life

12 months after the date of purchase or receipt

Delivery

Depending on packaging, delivery can be done by silo-tanks, backtipppers, walking floor and/or curtainside trailers.