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THE ORIGIN

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

Organic Yellow Peas

GR/1/2026/O

Date of report: 18.08. 2026 (Valid until further notice) (Valid until further notice)

BIOSUISSE ORGANIC

ОРГАНСКИ ПРОИЗВОД

Naturland

Raw material specification

Gluten free suitable	Yes
Ingredients	Peas (Pisum sativum)
LOT	GR/1/2026/O
Name of a product	Yellow peas, Organic
Origin	Serbia
Production process	Cleaned

Sensory Specification

Appearance	Uniform, bright, natural yellow and light green appearance (bellow 12%).
Odour	Typical, natural, free from off-odour
Taste	Typical, fresh pea flavor, without off-taste.

Nutritional values (average nutrition value per 100g)

Parameter	Value	Method
Proteins (g)	22.1	Infratec 1241 (FOSS) per dry matter (± 2 % measurement uncertanity)

Physical specification

Parameter	Value	Method
Broken grains (%)	< 2	Gravimetric, sieves 4.5mm
Damaged by pests (%)	< 0.5	Gravimetric
Ergot (%)	0	Gravimetric
Foreign impurities (%)	<2	Gravimetry
Granulation (grains larger than 8 mm) (%)	0	Gravimetry, sieves 8mm
Granulation (grains smaller than 2mm) (%)	0	Gravimetry, sieves 2mm

Parameter	Value	Method
Granulation (grains smaller than 4.5mm) (%)	< 0.1	Gravimetry, sieves 4.5mm
Granulation (grains smaller than 8 mm) (%)	100	Gravimetry, sieves 8mm
Green-coloured peas (%)	< 12	Manual colour sorting and gravimetric determination
Moisture (%)	< 13	GAC 2500-INTL
Pests (nr./kg)	Not present	Gravimetric
Test weight (kg/hl)	77	GAC 2500-INTL

Analyses were performed in our internal laboratory, with selected parameters verified by an external laboratory.

Microbiological properties

Parameter	Value	Method
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)	Absent in 25g	Detection of Salmonella spp. according to ISO 6579-1
Total viable count (cfu/g)	< 10 e5	ISO 4833-1:2014
Yeasts (cfu/g)	< 10 e3	Enumeration of yeasts and moulds at 25°C

Analyses performed in an accredited laboratory.

Heavy metals

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

Analyses performed in an accredited laboratory.

Allergens

Allergen	As an ingredient	Cross contamination possible

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

*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, backtippers, walking floor and/or curtainside trailers.