



Allnuts bv
 Industrieweg 1044
 3540 Herk-de-Stad
 België
 www.allnuts.be

BTW BE 0502.866.212
 Tel: +32 13 55 05 59
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PRODUCT INFORMATION

Product	Bulghur bio
Code	10880
Country of agricultural origin	Turkey
Country of last processing	Turkey
Date	08/02/24
This product is	Organic and not genetically modified or irradiated

Production	
Ingredients	Organic bulghur
Additives	No additives
Process	Bulghur is obtained starting from wheat resulting from organic agriculture and cleaned (dry and wet) and sorted. This wheat is then precooked, dehydrated, peeled, crushed and filtered in course and fine grinding.

Sensorial properties	
Smell	Natural, not rancid, not spoiled and not mouldy
Colour	Natural
Taste	Natural, not rancid, not spoiled and not mouldy
Appearance	Natural, no insect, insect residue, insect eggs and animal wastes.

Packing	
Net content	All packings between 200 gr – 25 kg
Kind of packing	

Shelf life	
Storage conditions	Cool, humid, odourless and direct sunlight free places.
Minimum shelf life	24 months after production



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Nutritional values (per 100 gram)		(from supplier)
Energy	1340 KJ 319 Kcal	
Protein (g)	12.5	
Fat (g)	1.2	Saturated: 0
Carbohydrates (g)	73	Sugars: 0.6
Dietary fibre (g)	8.5	
Salt (g)	0.08	

Analytical properties	
Ash (%)	< 2
Moisture (%)	< 12
Foreign material (%)	0.1
White grains (%)	< 0.5
Red grains (%)	< 0.5
Total foreign matter (%)	< 0.1
Stone (/25kg)	1
Size	
under 2.50mm sieve% (mm)	> 80 %
under 1.60mm sieve% (mm)	< 20 %

Microbiological Properties	
Total Plate Count (cfu/g)	< 500.000
Yeast & Moulds (cfu/g)	< 10.000
Coliformes (cfu/g)	< 1.000
E. Coli	Absent
Salmonella (cfu/25g)	Absent



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Allergy list (+ = present, - = absent and * = possible cross contamination)			
Gluten	+	Sesame	*
Shell-fish	-	Sulfite E220-E228	-
Egg	-	Lupine	-
Fish	-	Mollusc	-
Peanuts/groundnuts (-derivatives)	*		
Soya protein (-derivatives)	-		
Milk (incl lactose)	-		
Nuts (-derivates)	*		
Almond	*		
Hazelnut	*		
Walnut	*		
Cashew	*		
Pecan nut	*		
Brazil nut	*		
Macadamia or Queensland nut	*		
Pistachio nut	*		
Celery	-		
Mustard	-		

Acceptable for:	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	No
Fairtrade IBD	No

Use	Count about 60 to 80 g of Bulgur course per person. Add 1 volume of Bulgur with 2.5 volumes of boiling salted water. Cook over a moderate heat for 7 minutes. Remove from the heat, cover and leave to swell.
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