



PRODUCT SPECIFICATION

PRODUCT INFORMATION	
PRODUCT NAME:	Cous Cous - Giant
COMMODITY CODE	1902401000
PRODUCT GRADE & SIZE:	Pearl, Giant
PACK SIZE:	25kg or similar
BRAND NAME:	-
PRODUCT DESCRIPTION:	Cous Cous, produced from 100% durum wheat semolina. Must be rehydrated before consumption.
COUNTRY OF MANUFACTURE:	Italy
ISSUE DATE:	(002) 12.03.2025

PRODUCT COMPOSITION TABLE				
Compound Ingredients	% in Mixing Bowl	Additive or Function	Country of Origin	GM status
Wheat Flour	100	Ingredient	France, Italy, Spain, Greece, Canada, Australia, Turkey	GMO Free
Total	100			

INGREDIENT DECLARATION	
Ingredients (Legal name)	Wheat flour

ADDITIVE TABLE			
E-number	Name	Amount (mg/kg)	Function
N/A	-	-	-

ALLERGEN TABLE- Our supplier/ Manufactuere allergen policy				
Component	Contains (Yes / No / May Contain)	Allergen processed on the same equipment	Allergen handled on site	Additional information
Cereals containing GLUTEN and products thereof	Yes	Yes	Yes	Wheat (Ingredient)
EGGS or its derivatives	No	No	No	
FISH or its derivatives	No	No	No	
CRUSTACEANS / SHELLFISH	No	No	No	
MOLLUSCS	No	No	No	
PEANUTS or derivatives	No	No	No	
SOYA BEANS or derivatives	May contain	No	No	
MILK (LACTOSE) or its derivatives	No	No	No	
NUTS, tree nuts:	No	No	No	
CELERY, including celeriac and its derivatives	No	No	No	
MUSTARD, referring to all parts of the plant and derivatives thereof	May contain	No	No	
SESAME SEEDS or derivatives	No	No	No	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	No	No	No	

Document Ref: CH-REC 013 PRS	Issue Date: 31.01.2024	Version No: 014	Prepared by: C. HEATHER	Authorised by: H. GUL	Page: 1 of 4
---------------------------------	---------------------------	--------------------	----------------------------	--------------------------	-----------------

PRODUCT SPECIFICATION

LUPIN seeds or derivatives	No	No	No	
----------------------------	----	----	----	--

OTHER FOOD GROUPS INTOLERANCE TABLE

Component	Contains (Yes / No / May Contain)	Component processed on same equipment	Component used on site	Additional information
Hydrogenated Fat/ Oil	No	No	No	
Palm Oil	No	No	No	
Maize & Maize Derivatives	No	No	No	
Vegetable & Vegetable Derivatives	No	No	No	
Yeast & Yeast Derivatives	No	No	No	
Seeds, Seed Oil & Seed Derivatives	No	No	No	
Flavourings, Colours or Preservatives	No	No	No	
Beef, Pork, Lamb, Poultry & Derivatives	No	No	No	
Artificial Sweeteners (e.g. Aspartame)	No	No	No	
Added Sugar	No	No	No	
Added Salt	No	No	No	
Gelatine	No	No	No	
Other Animal Derivatives	No	No	No	
BHA/ BHT	No	No	No	
Artificial Colours Including Azo and Coal Tar Dyes	No	No	No	
Kiwi	No	No	No	
Cinnamon	No	No	No	
Cocoa	No	No	No	
Coriander	No	No	No	
Glutamates (E620 - E625)	No	No	No	
Legumes	No	No	No	

SPECIAL DIETARY REQUIREMENTS

The product is SUITABLE for:			
Vegetarians	Yes	Muslims / Halal	Yes
Vegans	Yes	Coeliac	No
Ovo-Lacto Vegetarians	Yes	Organic	No
Jewish / Kosher	Yes		

NUTRITIONAL DATA

Nutrient Parameter	Typical value (per 100g)	Source of data
Energy kJ	1549	McCance&Widdowsons CoFID 2021
Energy kcal	364	McCance&Widdowsons CoFID 2021
Protein g	12	McCance&Widdowsons CoFID 2021
Total Fat g	2.1	McCance&Widdowsons CoFID 2021
of which saturated g	0.3	McCance&Widdowsons CoFID 2021
of which mono-unsaturated g	0.26	McCance&Widdowsons CoFID 2021
of which poly-unsaturated g	0.84	McCance&Widdowsons CoFID 2021



PRODUCT SPECIFICATION

Total Carbohydrate	g	79.2	McCance&Widdowsons CoFID 2021	
	of which sugars	g	2.3	McCance&Widdowsons CoFID 2021
	of polyols	g	-	McCance&Widdowsons CoFID 2021
	of which starch	g	76.9	McCance&Widdowsons CoFID 2021
Salt	g	<0.0125	McCance&Widdowsons CoFID 2021	
Dietary Fibre	g	3.7	McCance&Widdowsons CoFID 2021	
Vitamins and Minerals *			McCance&Widdowsons CoFID 2021	
N: Nutrient is present in significant quantities but there is no reliable information on amount				

PHYSICAL PARAMETERS

Criteria	Maximum or Range
Particle size	Approx. 2 – 3 mm
Broken Grains (w/w)	5% Max.
Insect fragment (per 225g)	50 Max.
Additional Extrinsic Foreign Bodies:	

ORGANOLEPTIC PROPERTIES

Appearance	Homogeneous kernels, natural colour, free from foreign matter.
Texture	Hard prior to preparation.
Flavour & Aroma	Typical cous cous smell, with no off-flavours or odours

MICROBIOLOGICAL PARAMETERS

Criteria	Maximum or Range
Aerobic Colony Count	10,000 cfu/g Max.
Total Mould Count	1,000 cfu/g Max.
Total Yeast Count	1,000 cfu/g Max.
<i>E.coli</i>	<10 cfu/g
Salmonella spp	Absent in 25g

CHEMICAL PROPERTIES

Criteria	Maximum or Range
Moisture	12.5% Max.
Aflatoxin B1	2ppb Max.
Aflatoxin Total	4ppm Max.
Ochratoxin A	3ppb Max.
Additional Chemical Criteria:	

SHELF LIFE AND STORAGE CONDITIONS

Shelf life from Production Date: Minimum 24 months (Under recommended storage conditions)
Shelf life for Opened Product: 1 month (Under recommended storage conditions)
Recommended Storage Temperature (°C): Ambient (<25°C) (Cool, dry place away from direct sunlight)
Recommended relative humidity range (%):50% RH max

Document Ref: CH-REC 013 PRS	Issue Date: 31.01.2024	Version No: 014	Prepared by: C. HEATHER	Authorised by: H. GUL	Page: 3 of 4
--	----------------------------------	---------------------------	-----------------------------------	---------------------------------	------------------------



PRODUCT SPECIFICATION

Additional Notes

- In compliance with UK law and EU Regulation (EC) No 1829/2003 we confirm this product and its ingredients have not been produced from GMO sources and do not contain any genetically modified organisms.
- In compliance with UK law and EU Directive 1999/2/EC, this product has not been treated with ionising radiation and does not contain ingredients that have been treated with ionising radiation.
- In compliance with UK law and EU Regulation (EC) No 1935/2004, (EC) No 2023/2006 & (EU) No 10/2011 packing materials are fit for purpose and where applicable, suitable for contact with food.
- This product also complies with the following legislation and their amendments: (EC) No 178/2002 (EC) No 852/2004, (EC) No 396/2005, (EU) No 1169/2011, (EC) No 2023/915, directive 2001/95/EC and all other relevant, current UK & EU laws.
- If any nutritional, dietary suitability or allergen claims are to be made on the product or finished products containing the material as an ingredient, the customer is responsible for ensuring that the claim is suitably risk assessed and validated, including any testing as deemed to be required.
- Products may be subject to sampling by authorities or as part of our supplier(s) due diligence controls. Appropriate hygiene and sampling procedures are in place to ensure the integrity of the product is maintained. Original seals may be broken and resealed to facilitate this.
- The integrity of the product packaging should not be compromised during routine transportation, storage and handling of the product.
- Any packaging supplied with the product is for business-to-business use only and must not be disposed of in household waste.
- Depending on the storage conditions, packaging conditions and product nature, this product may be prone to infestation, moisture reabsorption, colour, texture and taste changes over its shelf-life. Products must be stored in compliance with the shelf-life instructions.
- Products may become harder and clump together in cooler storage conditions, this will resolve when the product is brought back to room temperature.
- If shelf-life extension is required, it is the responsibility of the customer to validate the extension and we accept no responsibility or liability resulting from the use of the product beyond its original shelf life.
- This is a natural product, and this specification may be subject to regular reviews in line with crop changes.

For and on behalf of our supplier

Version	(002) 12.03.2025		
Approval	Technical Preparation	Procurement Review	Technical Authorisation
Name	Hazal Gul	Duygu Kaya	Charlotte Heather
Position	Technical Coordinator	National Account Manager	Technical Manager
Date	11.03.2025	12.03.2025	12.03.2025

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply.
When purchased in quantities that need re-packaging, our allergen policies will apply.

Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	YES	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	May contain	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	May contain	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO