


	TECHNICAL SPECIFICATION	E-PRT-008	
	FINISHED PRODUCT	Rev.: 04	Pág.: 1

PRODUCT DESCRIPTION: SESAME SEED- GLUTEN FREE		
ADDRESS OF PRODUCING ESTABLISHMENT:		
Nutraceutica STURLA S.R.L.		
Ruta de la tradición 560- Luis Guillon		
R.N.E : 02-034307		
R.N.P.A.: 02-533007		
BRAND: STURLA		
PRESENTATION		
Box with 20 Bags of 250 grs		
Big bag of 25 Kg		
RAW MATERIALS, PERCENT COMPOSITION AND SUPPLIERS		
Raw Materials	Percent Comp.	Supplier
Sesame Seed (Sesamun indicum)	100	Own
PRODUCT DESCRIPTION:		
Sesame Seed (Sesamun indicum) are classified whole and separated by size, during a cleaning process. The pure seed is automatically split in any of its presentations.		
STORAGE:		
Store at room temperature in a cool and dry. Maintaining conditions expected useful life is 24 months.		
PACKAGING		
PRIMARY PACKAGING:		
Polypropylene Raffia Bag (tightly woven)		E-INS-011
Paper Label		E-INS-013
Cotton Yarn		E-INS-014
SECONDARY PACKAGING:		
Carton Box		E-INS-003
Carton Box		E-INS-015

04	Logo Change	Ma. Florencia Spagnoletti	Ezequiel Pierucci	January 2013
				
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ORGANOLEPTIC CHARACTERISTICS

COLOR: White or Light brown.
 FLAVOR: Mild, pleasant, characteristic of the seed
 APPEARANCE: Homogeneous, brilliant
 GRANULOMETRY: Less than 3 mm
 STRANGE MATTER: Max. 1%
 DAMAGED SEEDS: Max. 0,5%





NUTRITIONAL FACTS (Per 15 gr. of product= 1 tablespoon)


Calories-----	92 Kcal
Carbohydrates -----	3.5 g
Proteíns -----	2.7 g
Total Fat -----	7.5 g
----- Saturated Fat -----	1.0 g
-----Trans Fat -----	0 g
----- monounsaturated Fat -----	2.8 g
----- poliunsaturated Fat-----	3,3 g
Of which, Omega 6 (Linoléic Acid) -----	3.2 g
Dietary fiber-----	1.8 g
Cholesterol -----	0 mg
Sodium -----	0 mg
Potassium-----	70 mg
Calcium -----	146 mg
Iron-----	2.2 mg
Magnesium -----	53 mg
Zinc -----	1.2 mg

PHYSICOCHEMICAL CHARACTERISTICS

Control	Normal Value and Tolerance *	Method Rule/brief description	Lab.(I -E)	Control Frequency
Moisture	Max. 8 %	Thermobalance	I	Weekly
Aflatoxin B1 + B2 + G1 + G2*	< 20 p.p.b	Kit NEOGEN/HPLC	I/E	Weekly
Heavy metals	Absence	Atomic Absorption	E	Monthly

* Applies limits set by FDA

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MICROBIOLOGICAL CHARACTERISTICS

Control	Normal Value and Tolerance *	Method Rule/brief description	Lab.(I -E)	Control Frequency
Aerobic plate count	< 100.000 u.f.c./gr	ICMSF	I	Weekly
Totals coliforms	< 100 u.f.c./gr	ICMSF	I	Weekly
E.Coli	< 1 u.f.c./gr	ICMSF	I	Weekly
S.Aureus	< 1 u.f.c./gr	ICMSF	I	Weekly
Mold and yeast	< 1000 u.f.c./gr	ICMSF	I	Weekly
Salmonella	Absence in 25 gr	ICMSF	I	Weekly

LABEL OF IDENTIFICATION OF THE PRODUCT



Name of product
 Conservation Temperatures
 Batch
 Expiration Date
 Address of Producing Establishment
 Brand
 Net Weight / Gross Weight / Tare
 Legal Passes for Ministry of Health of the nation

LEGISLATION APPLICABLE TO THE PRODUCT

Codex
 Argentine Food Code, regulated by the Ministry of Health of the nation.

PRESENTATION



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