



BIO PEARLED BARLEY

TECHNICAL DATA SHEET

PRODUCT DESCRIPTION

Product name	Organic Pearled Barley
Ingredients	Organic barley (<i>Hordeum vulgare</i>)
Organoleptic characteristics	Intense and distinctive aroma that enhances the persistence of fresh cereal fragrance in preparations. Excellent sapidity due to cultivation near salt marshes. Enjoy your tasting experience and share your feedback with us!
Shelf life (TMC)	12 months
Storage condition	Store in a cool, dry place away from heat sources (preferably below 12.5°C).
Product uniqueness	The product is sown, harvested, sanitized, selected, and packaged by the agricultural company that markets it. The supply chain is short and 100% traceable from field to table. This guarantees a healthy, high-quality product while also respecting the environment.
Production process	Pearled cereals are carefully selected using our state-of-the-art cleaning, hulling, and pearling line, achieving a level of precision that allows selection based on seed size and color through a calibrator and a trichromatic optical sorter. The packaging process follows immediately to preserve the product's aroma and flavor.

NUTRITIONAL INFORMATION

	kcal	1467
Energy value		
	kJ	347
Total fat	g	2,47
- Saturated fat	g	0,47
- Monounsaturated fat	g	
- Polyunsaturated fat	g	
Carbohydrates	g	68,4
- Sugars	g	0,86
Proteins	g	8,75
Fiber	g	7,9
Salt	g	0,028
Ash	g	1,84

* Per 100g of the product

ALLERGEN INFORMATION

Gluten-containing cereals and derivatives	May contain traces of
Crustaceans and crustacean-based products	
Eggs and egg-based products	
Fish and fish-based products	
Peanuts and peanut-based products	
Soy and soy-based products	
Milk and milk-based products	
Nuts	
Celery and celery-based products	
Mustard and mustard-based products	May contain traces of
Sesame seeds and sesame-based products	
Sulfur dioxide and sulfites**	
Lupins and lupin-based products	
Legumes	Microtraces
Oilseeds	Microtraces

** In concentrations higher than (>10 mg/kg or >10 mg/L as SO₂)

MICROBIOLOGICAL PARAMETERS

Coliform count	< 10 UFC/g
Enterococci	< 10 UFC/g
Escherichia coli (β-glucuronidase positive)	< 10 UFC/g
Total microbial count at 30°C	< 40 UFC/g

FORMATS & CODES

		EAN	Internal Codes
Available formats	1 kg	8004912020301	P19A1
	5 kg	8004912023180	P19D3

LOGISTICS & PACKAGING

Primary packaging 	Type	Transparent recyclable plastic bag (PPL) with informative label	Recyclable white paper bag with informative label
	Pack Dimensions (mm)	220 x 120 x 50	240 x 120 x 600
	Net weight	1 kg	5 kg
	Barcode EAN13	 8 004912 020301	 8 004912 023180
Secondary packaging (Cardboard box) 	Type	Standard box	Standard box
	Box dimensions (mm)	380 x 290 x 260	380 x 290 x 260
	Weight (kg)	12	15
	Units in box	12	3
Palletization 	Type	EPAL	EPAL
	Pallet dimensions (mm)	800 x 1200 x 139	800 x 1200 x 139
	Gross weight (kg)	601	745
	Box per layer	8	8
	Layer	6	6
	Total box per pallet	48	48
	Total units per pallet	576	144
Last data revision		13/02/2025	