



009695EU
ANCO PROFESSIONAL Pearl couscous
6X1,8kg

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01 General description

Pearl couscous

02 Ingredients

Ingrediënt	%
Durum wheat semolina	
Water	

03 Chemical and physical analysis

Parameter	Target	Range	Test Method	Comments
Humidity	12,50%	Max.	AM09-110	
Bulk density	825g/l	+/-35g/l	AM09-330	
Length	2,00mm	+/-0,50mm	AM09-325	Bulk density dominating over cut length - mean of 10 pieces
Thickness			AM09-325	
External Diameter	2,90mm	+/-0,10mm	AM09-325	
Width			AM09-325	
Waterabsorption	225g	+/-25g	AM09-310	100g 7'+2'

04 Microbiology

Micro-organism	n	c	m	M	
TVC	5	3	25000cfu/g	50000cfu/g	
E.coli	5	0	absent/5g	absent/5g	
Salmonella	5	0	absent/25g	absent/25g	
St.aureus	5	3	20cfu/g	100cfu/g	
B.cereus	5	3	100cfu/g	1000cfu/g	
Enterobacteriaceae	5	3	10cfu/g	100cfu/g	
Cl.perfringens	5	3	20cfu/g	100cfu/g	
Yeasts and moulds	5	3	100cfu/g	1000cfu/g	

05 Trace Elements/Pesticides/Heavy Metals/Mycotoxins

This product conforms to legislative maximum levels in the EU.

Deoxynivalenol: max. 600 ppb

Ochratoxine A: max. 3 ppb

Zearalenon: max. 75 ppb

HT2 & T2: max. 20 ppb

Aflatoxine B1: 2 ppb

Aflatoxine B1+B2+G1+G2: 4 ppb

Ergot alkaloids : EU legislation 2023/0915 + all modifications

Pb: 0,2 ppm

Cd: EU legislation 2023/0915 + all modifications

Pesticides: EU legislation 396/2005 + all modifications

06 Organoleptic Description

Attribute	Description
Colour	Typical yellow colour

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Flavour	Typical, without off-flavours
Odour	Typical, without off-flavours
Texture	Firm

07 Nutritional information

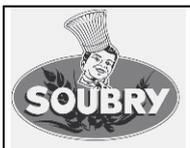
Parameter	per 100g (average)	per portion 80g (average)	% Reference intake per portion*
Energy (kjoules)	1474kJ	1179kJ	14,0%
Energy (kcal)	348kcal	278kcal	13,9%
Fat	1,5g	1,2g	1,7%
Fat - of which Saturated	0,1g	0,08g	0,4%
Carbohydrates	70g	56g	21,5%
Carbohydrates - of which sugars	3,3g	2,6g	2,9%
Fibre	3,5g	2,8g	
Protein (Nx6,25)	11,8g	9,4g	18,9%
Salt	0,025g	0,02g	0,3%
* reference intake of an average adult (8400kJ/2000Kcal)			

08 Dietary Needs

Dietary Condition	Suitable for Diet
Ovo Lacto Vegetarians	Yes
Vegan	Yes
Coeliac	No
Galactosaemia	Yes
Lactose Intolerance	Yes
Kosher Diet	Suitable but not certified
Halal Diet	Suitable but not certified

09 Food Intolerance data

Allergens	Yi	Ni	Yt	Nt	Comments
Eggs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Soybeans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Peanuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Nuts and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Milk and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Celery and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Fish and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Crustaceans and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Cereals containing gluten and products thereof	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Sesame seeds and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Sulphur dioxide and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	



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Mustard and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Lupins and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yi/Ni = Included in the recipe Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Yt/Nt = Traces may be found in product Yes/No	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

10 Shelf Life

Un-opened: 36 months after production.

Remaining shelf-life upon delivery to be no less than 18 months.

11 Storage Conditions

Un-Opened	Min.10°C - max.30°C - max.50%RH
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12 Packaging

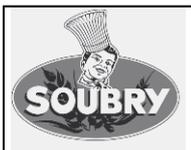
PRIMARY PACKAGING	
Packaging description	Corrugated box
Type of closure	glued
Lot code	Yes
Net weight	1800,000g e
Ean-code	5410028096957
GROUP PACKAGING	
Packaging description	Corrugated box
Lot code	Yes
Net weight	10,800kg
Total weight	11,249kg
Dimensions of unit	404mm x184mm x269mm
Primary packaging units per pack	6
Configuration of units per pack	1X6X1800,000g e
Itf/ean-code	35410028096958
PALLETISATION	
Packaging description	Europallet 80x120
Dimensions	800mm x 1200mm
Plastic/wood	Wood
Units per layer	12,00
Number of layers	4
Units per pallet	48
Pallet height (mm)	1226
Pallet weight (pallet incl.) (KG)	563

13 Genetic Modification

We ensure that this product does not require GMO labelling as per the EU Regulations 1829/2003 and 1830/2003.

14 Irradiation

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We ensure that the product/ ingrediënts have not been irradiated.

15 Legislation

This product and its labelling conforms to all current EU and Belgian food regulations

16 Supplier Details

Address	Verbrandhofstraat 51, B-8800 Roeselare, Belgium
Telephone number	(0032)-(0)51 22 23 20
Fax number	(0032)-(0)51 22 90 72
e-mail	Soubry@soubry.be
Telephone number in case of emergency	Available upon request