

## MASTER DATA

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no

item 702130 Gourmet mountain lentils brown size 6,00 x 500,00 G **ID** BIO certification body ABCERT country of origin: IT customs origin: IT **EAN carton** 4006040177302 **EAN piece** 4006040177319 3,150 KG gross weight tare weight gross 0,000 net weight 3,000 KG tare weight net 0,000 carton size in CM unit size in CM L:25.70 W:13.80 H: 17,50 L:5.50 W:8.50 H:13,00 layer/ pallet L:25 P:125

additional product data

product group: secondary placement :

replacement for: available from:

languages on the label: DE

country of origin: IT

customs tariff code: 07134000

pallet weight (loading device included) 412,250 KG unit weight of packaging 0,000 pallet height (loading device included) 102,000 CM unit weight of packaging 0,000

**INGREDIENTS** 

Gourmet mountain lentils\*,

= organic cultivation \* \* = biodynamic cultivation

shelf life (wholesaler): 300 Days

**allergen information** (you find the current data on www.rapunzel.de.) may production related contain **traces** of the following allergen ingredients: Gluten s.

nurtritional regimen information vegan: [X] yes [ ] no raw food: [X] yes

Production

After the harvest, the lentils are cleaned and packed.

**Product Information** 

The gourmet lentils belong to the oldest cultivated crops. These aromatic legumes have a sweetish, peppery flavor and they take up well the aroma of herbs and spices. After cooking, the lentils still have a pleasant and somewhat crunchy bite to them.

Rapunzel has been committed for many year to the cultivation of legumes in Europe. Cultivating domestic protein crops such as lentils, beans or lupines contributes to a more versatile crop rotation and helps to conserve soil health. Legumes can be cultivated without nitrogen fertilizers. This reduces soil pollution and at the same time, legumes also enhance soil fertility, as they can absorb atmospheric nitrogen in their roots. In addition, legumes are an important nutritional basis for pollinators such as bees.

Usage

For salads, soups, paddies or stews.

**Particularities** 

small, waxy, cultivated in Europe, packed by Rapunzel

**Packaging** 

PP foil

Storage

Store in a cool, dark and dry place.

Recipe

Cook 1 cup of gourmets lentils with 3 cups of water for approx. 30 minutes at low heat. Salt and season after cooking.

Legal product designation

Gourmet lentils brown

nurtritional features

nurtritional features (per 100g) naturally varying!

Energy value kJ/kcal: 1280/304



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item size	702130 6,00 x 5		 lentils brown certification body ABCERT
Fat: Of which	h saturated	fatty acids:	1,50 g 0,20 g

Fat:	1,50 g
Of which saturated fatty acids:	0,20 g
Carbohydrates:	40,60 g
Of which sugars:	1,10 g
Fibres:	17,00 g
Protein:	23,40 g
salt:	0,017 g

## **NOTES**