Corn for popcorn organic

Designation: corn for popcorn

Description: After harvesting, the corn is cleaned and packed. For the popcorn, small-grained pointed corn or pearl corn are used. Because the inside of the corn swells greatly with heat, the seed coat bursts, giving the popcorn its classic appearance.

Preparation: Heat two to three tablespoons of Bode coconut oil in a pot. Add 120 g of organic popcorn corn and close the lid. When the corn begins to pop, reduce the heat. When the "popping" sound stops, remove the pot from the heat and salt or sugar the popcorn to taste.

Ingridients: corn (for popcorn)*

* from controlled organic cultivation

Raw food: No Fairtrade: No Gluten-free: No Vegan: Yes Superfood: No

Naturally gluten-free: Yes Plastic-free: No Organic: Yes

Colli/Multi package: We trade this item in various packaging units. The current packaging size is 25kg. Please refer to the order

confirmation for the final packaging unit.

Value Pack: No

ECO Control Point: DE-ÖKO-003

Zum Produkt

Nährwerte

Unzubereitet pro 100 g

1487 kj
355 kcal
4.3 g
0.6 g
61.8 g
0.9 g
12.7 g
11 g
0.018 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein

Milk	Nein
Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein