

## Organic quinoa

Product description:	Tricolor
Ingredients:	60% organic white quinoa, 20% organic red quinoa, 20% organic black quinoa.
Origin:	Peru
Packaging:	25 kg ; Bag Paper; NA
Shelf life	24 Months Valid from production date in original packaging
Storage conditions:	Keep cool and dry. Recommended 20 – 25 °C and 45 – 70 RH%
Intended use	Needs to be processed before human consumption
Foreign body control	
Other foreign material	Natural foreign (plant) material: Max. 0,04%
Applied controls	Depends per supplier Optical sorter, metal detector

## **Quality Characteristics**

Physical characteristics:	Colour: Cream, red, black Odor: Typical for tricolor quinoa Taste: Typical for tricolor quinoa Structure: Solid smooth
Microbiological characteristics	Salmonella spp.(in 25 g) Absent E. coli (cfu/g) < 10
Chemical characteristics	Moisture content (%) < 13 Moulds (cfu/g) < 10.000 Yeasts (cfu/g) < 10.000

## Nutritional value per 100 g product

Energy	1515 kJ / 359 kcal
Fat	6,4 g
of which saturates	0,8 g
Carbohydrates	61,3 g
Of which Sugars	4,7 g
Protein	10,0 g



Dietary fibre	8,3 g
Salt	0,02 g

## Supplier certificates

Certificates	Yes/no
BRC	BRC Agents and Brokers (Control Union) Organic certificate (NL-BIO-01 registration number 025491) Organic certificate (GB-ORG-02 registration number UKP1352) Organic (DE-ÖKO-070 registration number DE-NW- 070-53523-CD)
organic	YES
HALAL	NO
kosher	YES



<u>Alergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply.

When purchased in quantities that need re-packaging, our allergen policieis will apply.

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Component	Manufacturer			Nuts in Bulk			
				( Applies when bought in			
				small quantities that need			
				re-packaging)			
	In	Processe	Handle	In	Processe	Handle	
	Produ	d in	d on	Produ	d in Same	d on	
	ct	Same	Site	ct	Equipme	Site	
		Equipme			nt		
Canada	NO	nt	NO	NO	VEC	VEC	
Cereals	NO	NO	NO	NO	YES	YES	
containing							
GLUTEN and							
products thereof							
EGGS or its	NO	NO	NO	NO	NO	NO	
	NO	NO	NO	NO	NO	NO	
derivatives FISH or its	NO	NO	NO	NO	NO	NO	
	INO	I NO	INO	INO	INO	NO	
derivatives	NO	NO	NO	NO	NO	NO	
CRUSTACEANS /	NO	NO	NO	NO	NO	NO	
SHELLFISH	NO	NO	NO	NO	NO	NO	
PEANUTS or	NO	NO	NO	NO	YES	YES	
derivatives	INO	I NO	INO	INO	I IES	1E2	
SOYA BEANS or	NO	NO	NO	NO	YES	YES	
derivatives	INO	INO	INO	INO	IES	IES	
MILK (LACTOSE)	NO	NO	NO	NO	YES	YES	
or its derivatives	INO	INO	INO	INO	ILJ	ILJ	
NUTS, tree	NO	NO	NO	NO	YES	YES	
nuts:	INO	INO	INO	INO	IES	ILO	
Liuts.							



CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO