

Product Specification Organic Quinoa, Black (TI0522)

Product description:

Product name	Organic Quinoa, Black
Botanical name	Chenopodium Wild
Variety	-
Country of origin	Peru
Country of processing	Peru
Process description	Quinoa is selected, cleaned and packed.

Mix Composition:

Product	Art. number	% (w/w)	Origin

Ingredients:

Quinoa

Ingredients composition:

Ingredient	Function	% (w/w)	Origin (s)
Quinoa	Ingredient	100	Peru

Organoleptic parameters:

Consistency / Texture	Small grains
Colour	Black
Flavour / Odour	Typical for quinoa, no off taste

Physical parameters:

Count :	Pieces / 454 g / 28,3 g / 100 g	N/A	
Size	LxwxH	≥ 1,2 mm	
	Particles > 10,0 mm	N/A	% (w/w)
Mesh size (sieving)	Particles > 5,0 mm	N/A	% (w/w)
	Particles < 5,0 mm	N/A	% (w/w)
	Glass, stones, metals, sharps ≥ 2,0 mm	Target abs	ent
Faraign materials (not product related)	Glass, stones, metals, sharps ≥ 7,0 mm	Absent	
Foreign materials (not product related)	Other foreign materials < 7,0 mm	≤ 0,1	% (w/w)
	Other foreign materials ≥ 7,0 mm	Absent	
Impurities (product related)	Plant (rest) material	≤ 0,1	% (w/w)
	Cap stems (> 3,0 mm)	N/A	
	4,0 mm < stalks < 10,0 mm	N/A	Pieces / 100 g

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	Stalks > 10,0 mm	N/A	Pieces /
	Others	-	Pieces /
	Contrasting grains	≤ 5	% (w/w)
	Defected grains (total)	≤ 4	% (w/w)
	Damaged grains	-	% (w/w)
Specific quality requirements	Mouldy grains	-	% (w/w)
	Underdeveloped grains	≤ 0,7	% (w/w)
	Sugared berries	N/A	% (w/w)
	Colour deviation	-	% (w/w)
	Out of caliber (size)	≤ 15	% (w/w)
Alive infestation		nil	

No information available = - / Not applicable = N/A

Chemical parameters:

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Moisture	≤ 13,5	%	ISO 665 / 712	
Preservative : SO₂	N/A	ppm (mg/kg)	NEN-EN 1988-1	
Preservative: Potassium Sorbate	N/A	ppm (mg/kg)		
Aflatoxin B1	≤ 2	ppb (μg/kg)	ISO 16050	
Aflatoxin B1, B2, G1, G2	≤ 4	ppb (μg/kg)	ISO 16050	
Ochratoxin A	N/A	ppb (μg/kg)		
Saponin	≤ 120	mg / 100g		
Patulin	N/A	ppb (μg/kg)		
Aw value	-			
pH value	-		ISO 2917	
Sugar content	-	^o Brix		
Free Fatty Acids	-	%		
Heavy metals		According to EU legislation		

Microbiological parameters:

Total plate count	≤ 1.000.000	cfu/g	ISO 4833
Yeast	≤ 10.000	cfu/g	ISO 21527-1 or 2
Mould	≤ 10.000	cfu/g	ISO 21527-1 or 2
Coliforms	-	cfu/g	ISO 4832
E. coli	Less than 10	cfu/g	ISO 16649-1 of 2
Salmonella spp.	Absent	25 gram	ISO 6579-1
Enterobacteriaceae	-	cfu/g	ISO 21528-2

No information available = - / Not applicable = N/A

Nutritional parameters:

Per 100 gram based on analyses (may vary with the season)

Energy	1492	kJ
	356	kcal
Fat	6,6	g
Saturated	0,4	g
Mono-unsaturated	-	g
Poly-unsaturated	-	g
Carbohydrate	57,3	g
Sugars	2,4	g
Polyols	-	g
Starch	-	g

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Fibre	10,8	æ
Protein	11,7	g
Salt	<0,1	g
Ash	-	g

Product claims:

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GMO free*	Yes	
Radiated	No	(level (Bq): -
Organic	Yes	(in accordance with EU legislation)
Kosher	No	(depends per supplier)
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Halal	No	(depends per supplier)

^{*} Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

Storage conditions:

Optimum storage conditions	Temp : 5 – 15 °C
Optimum storage conditions	R.H. : 55 - 65 %
Shelf life (after production)	24 months

Packaging:

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	Type: bag
Direct contact material	Material: paper
	Weight:
	Type:
Indirect contact material	Material:
	Weight:
Weight per colli (net.)	25 kg

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Intended use:

Product needs to be rinsed and cooked accordingly to the condition of the final user.

^{*} Product is manufactured without genetic modification directly or indirectly.

Allergen information

+ = present / yes

- = not present / no

? = no information available

Allergens	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)	
Alleigens	Product contains: (as ingredient)	Cross- contamination possible:	Product contains: (as ingredient)	Cross- contamination possible:
Milk and products (cow), lactose	-		-	+
Egg				
Soy	-		-	-
Gluten (wheat, rye, barley, oat, spelt, kamut)	-		-	+
Fish	-		-	-
Shellfish and crustaceans	-	-	-	-
Nuts (walnut, pecan, almond, cashew, hazelnut, macadamia, brazil nut, pistachio, chestnut)	-	-	-	+
Peanuts and products thereof	-	-	-	+
Sesame	-	-	-	+
Sulphite (E220 to E228) if >10 ppm	-	•	-	+
Celery	-	-	-	-
Lupine	-	-	-	-
Mustard	-	-	-	-
Molluscs	-	-	-	-

All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation. When ordered in original packaging manfacturer allergen information apply. When ordered in small quantities that need repackaging Nuts in Bulk Ltd. allergen information apply.

Approved by Quality Manager



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