

Product specification	
BULK_005	

Product name	Organic Quinoa	
Organic control number:	DE-ÖKO-003	
Type	Chenopodium quinoa W.	
Ingredients	Organic quinoa seeds (100%)	
Country of Origin	Peru, Bolivia	
Process Description	Scarifying, sorting and optical selection	
Organoleptic Characteristics	Appearance	Small semi-flattened grains
	Colour	Beige
	Flavour	Slightly sweet
	Odour	Characteristic
	Texture	Solid smooth
Physical Characteristics	Purity	Min. 99.9%
	Damaged grains	< 0.5%
	Broken grains	< 0.3%
	Sprouted grains	< 0.05%
	Immature grains	< 0.15%
	Contrasting grains	< 0.1%
	Whole grains	> 98.9%
	Stones	Absent
	Straws	< 0.05%
	Total impurities	< 0.02%
	Insects	Absent
	Total grain hardness	> 99.93%
Chemical Characteristics	Moisture Content	Max. 14%
	Saponin	Absent
	Pesticides residues	According to EU legislation
	Heavy Metals	According to EU legislation
	Aflatoxin B1	< 2 ppb
	Aflatoxin Total	< 4 ppb
Biological Characteristics	Total Plate Count (cfu/g)	< 100.000
	Yeasts & Moulds (cfu/g)	< 10.000
	E. Coli (cfu/g)	< 10
	Salmonella (cfu/25 g)	Absent
	Coliforms (cfu/g)	< 100
Packaging Specification	Bags of 25 kg	
Storage Conditions	Cool, dry RH < 50-60% and away from direct sunlight	
Shelf Life	24 months from production under above mentioned storage conditions	

Product Name		Organic Quinoa		
Nutritional Values per 100 gram	Energy	376 kcal	Moisture	
		1573 kJ	Dietary Fibre	6 g
	Protein	14 g	Ash	
	- Vegetable Source	100%	- Calcium (Ca)	60 mg
	- Animal Source		- Iron (Fe)	9 mg
	Carbohydrates	64 g	- Magnesium (Mg)	
	- Sugars	0 g	- Phosphorus (P)	
	- Starch	52.2 g	- Sodium (Na)	22 mg
	- Polysaccharides		- Potassium (K)	
	Fats	6 g	- Salt (NaCl)	
	- Saturated Fatty Acids		Vitamins	
	- Mono-unsaturated Fatty Acids		- Ascorbic Acid (C)	
	- Poly-unsaturated Fatty Acids		- Thiamine (B1)	
			- Riboflavin (B2)	
			- Niacin (B3)	
			- Pantothenic acid (B5)	
			- Vitamin B6	
		- Vitamin A		
	- Trans-fatty Acids			
	- Cholesterol			
Allergens + : Present - : Absent ? : Unknown/ Possible traces	Milk protein	-	Cocoa	-
	Lactose	-	Legumes	-
	Egg	-	Nuts	-
	Soya protein	-	Nut oil	-
	Soya oil	-	Peanuts	-
	Gluten	-	Peanut oil	-
	Wheat	-	Sesame	-
	Rye	-	Sesame oil	-
	Beef	-	Glutamate	-
	Pulses	-	Sulphite (E220- E227)	-
	Pork	-	Coriander	-
	Chicken	-	Celery	-
	Fish	-	Carrot	-
	Crustacean and shellfish	-	Lupine	-
	Maize	-	Mustard	-



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Product Name	Organic Quinoa	
Acceptability	Vegetarians	Yes
	Vegans	Yes
	Lacto-vegetarians	Yes
	Kosher-certified	
	Halal-certified	
	NOP-certified	
	Eco-social	
GMO Status	GMO-free, does not contain Genetically Modified micro-organisms and is not produced with Genetically Modified micro-organisms (this includes processing aids and additives)	
Radiation Status	Radiation free, products are not radiated and are not produced with radiated products (this includes processing aids and additives)	
Certifications		
Remarks	<p>Use in production</p> <p>If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receiver of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customer's quality control checks are to be completed on the entire load, prior to the production and use.</p>	

QUIPE901 (S1072, S615) + Quinoa, White, Organic, Peru + S111071, S111021, S110751

and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.