

SPECIFICATION SHEET

Product Name	Organic Quinoa Flour
Scientific name	<i>Chenopodium quinoa Willd.</i>
SKU Code	
Country of Origin	Peru
Issue Date	13/12/2017
Last Update	-

Part A – Ingredient & General Features

Ingredients	Organic Quinoa (100%)
Smell	Characteristic
Colour	White to beige
Taste	Characteristic
Appearance	Fine-textured powder

Part B – Packing

Net Content	20.0 kg
Kind of Packing	2 ply brown kraft paper bag and 1 ply white polypropylene bag
Pieces per Pallet	40
Pallets per 20 feet FCL container	10

Part C – Shelf Life

Storage Conditions	Dry and cool place Temperature: < 30 C Humidity: 45-75%
Maximum Shelf Life	2 years after production date, as instructed in the label
Usage Instructions	Can be used for baking or cooking

Part D – Nutritional Values per 100 grams (from suppliers)

Energy	388 kcal
Protein	11.8 g
Total Fat	5.9 g
Saturated Fat	-
Trans Fat	-
Cholesterol	-
Carbohydrate	67.7 g
Dietary Fibre	6.5 g
Sugar	2.9 g

Sodium	9 mg
Vitamin and Mineral	
Vitamin A	0 IU
Calcium	29 mg
Iron	4.8 mg

Part E – Analytical Properties (from suppliers)	
Moisture	< 13%
Ash	3.5%
Purity	> 99.9%
Gluten	< 10 ppm

Part F – Microbiological Properties (from suppliers)	
Total Plate Count	< 5 x 10 ⁵ cfu/g
Yeast	< 10 ⁴ cfu/g
Molds	< 10 ⁴ cfu/g
<i>Escherichia coli</i>	< 3 MPN/g
Salmonella	Absence (in 25 g)

Part G – List of Allergens and Products Thereof			
(+ : present, - : absent, ? : possible cross contamination)			
Cereals containing gluten	-	Nuts and products thereof	-
Wheat	-	Almond	-
Rye	-	Hazelnut	-
Barley	-	Walnut	-
Oats	-	Cashew nut	-
Spelt	-	Pecan nut	-
Kamut or their hybridized strains	-	Brazil nut	-
		Pistachio	-
		Macadamia nut	-
Crustaceans (-derivatives)	-	Celery (-derivatives)	-
Eggs (-derivatives)	-	Mustard (-derivatives)	-
Fish (-derivatives)	-	Sesame seeds (-derivatives)	-
Peanuts (-derivatives)	-	Lupin (-derivatives)	-
Soybeans (-derivatives)	-	Molluscs (-derivatives)	-
Milk (-derivatives, including lactose)	-	Umbelliferae	-
Corn (-derivatives)	-	Cocoa	-

Part H – Certifications	
Food Safety Certification	ISO 22000:2005 Food Safety Management System – British Standards Institution HACCP & GMP – British Standards Institution British Royal Consortium (BRC)
Organic Certification	European Community EU 889/2007 – Kiwa BCS Öko-Garantie GmbH National Organic Program (USDA/NOP) – Kiwa BCS Öko-Garantie GmbH Japanese Agriculture Standard (JAS) – Kiwa BCS Öko-Garantie GmbH
Other Certification	Halal – The Incorporated Trustees of the Islamic Community Fund of Hong Kong Kosher Gluten Free Non-GMO