

SPECIFICATION SHEET

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|-------------------|---------------------------------|
| Product Name | Organic Royal Red Quinoa |
| Scientific name | <i>Chenopodim quinoa Willd.</i> |
| SKU Code | 10096 |
| Country of Origin | Bolivia |
| Issue Date | 27/03/2018 |
| Last Update | - |

Part A – Ingredient & General Features

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| Ingredients | Organic Royal Red Quinoa (100%) |
| Smell | Characteristic |
| Colour | Red |
| Taste | Characteristic |
| Appearance | Small, round, semi-flat grain |

Part B – Packing

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| Net Content | 25.0 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

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| 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 | Cooked before consumption |

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

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| Energy | 368 kcal |
| Protein | 18.8 g |
| Total Fat | 3.8 g |
| Saturated Fat | 0.6 g |
| Trans Fat | 0 g |
| Cholesterol | 0 mg |
| Carbohydrate | 53 g |
| Dietary Fibre | 21 g |
| Sugar | 0 g |

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|--------------------|---------|
| Sodium | 21 mg |
| Vitamin & Minerals | |
| Calcium | 80 mg |
| Magnesium | 348 mg |
| Zinc | 4 mg |
| Phosphorus | 800 mg |
| Iron | 7 mg |
| Potassium | 1067 mg |

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| Part E – Analytical Properties (from suppliers) | |
| Moisture | < 13% |
| Straw | < 0.05% |
| Purity | > 99.90% |
| Foreign Vegetable Material | < 0.02% |
| Foreign Seeds | < 0.03% |

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| Part F – Grain Quality (from suppliers) | |
| Broken Grains | < 0.04% |
| Deformed Grains | < 0.02% |
| Immature Grains | < 0.03% |
| Infested Grains | Absent |
| Whole Grains | > 99.90% |
| Contrasting Grains | < 5.00% |

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| Part G – Microbiological Properties (from suppliers) | |
| Total Plate Count | < 5 x 10 ⁵ cfu/g |
| Yeast | < 10 ⁴ cfu/g |
| Moulds | < 10 ⁴ cfu/g |
| Enterobacteriaceae | 10 ² cfu/g |
| E. Coli | < 10 cfu/g |
| Salmonella | Absence (in 25 g) |
| Coliforms | < 10 ² cfu/g |

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| Part H– Certifications | |
| Food Safety | British Royal Consortium (BRC) |
| Organic Certification | European Community EU 889/2007 – Control Union National Organic Program (USDA/NOP) – Control Union Japanese Agriculture Standard (JAS) – Control Union |
| Other Certification | Gluten Free Non-GMO |