

SPECIFICATION SHEET

Product Name	Organic White Quinoa
Scientific name	<i>Chenopodium quinoa Willd.</i>
SKU Code	10004
Country of Origin	Peru
Issue Date	13/12/2017
Last Update	-

Part A – Ingredient & General Features

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

Part B – Packing

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

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)

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

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

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

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%

Part G – Microbiological Properties (from suppliers)	
Total Plate Count	< 5 x 10 ⁵ cfu/g
Yeast	< 10 ⁴ cfu/g
Molds	< 10 ⁴ cfu/g
Enterobacteriaceae	10 ² cfu/g
<i>Escherichia coli</i>	< 10 cfu/g
Salmonella	Absence (in 25 g)
Coliforms	< 10 ² cfu/g

Part H – Heavy Metal & Pesticide Analyses (from suppliers)	
Aflatoxins	< 4.0 µg/kg
Heavy Metal	
Lead	< 0.20 mg/kg
Cadmium	< 0.10 mg/kg
Pesticides	Fulfilling the requirements corresponding organic standard

Part I – 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 J – 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