
	Product specification Quinoa white organic	Version: 03
		Valid since: 2019/10/23
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com	Product: 21000	page 1 of 4  DE-ÖKO-006

1. General product information:

Sales description:	Organic Quinoa seeds
Freshness ratio/ concentration factor:	100 %
Country of origin:	Peru, Bolivia, Ecuador, Europe
Ingredients (descending in %):	100 % Quinoa seeds



2. Description / production process

Quinoa is a herbaceous plant, a plant of the genus goose feet from the foxtail family. Quinoa is typically characterised by a very small, rounded shape in the colours beige, light brown.

The product can be consumed raw and processed with or without other food.



3. Sensory characteristics

Appearance:	Little seeds, ca. 3 mm big, white until beige, light brown , differences possible.
Odor / Flavor:	Typical, fresh, without foreign odor/ flavor



4. Chemical and physical characteristics

Parameter	min.	max.	Unit
Moisture content		14	%
Purity	99,99		%
Foreign materials of plant origin/ foreign seeds		0,01	%
Additions	-	-	-

5. Residues and contaminations

<u>Parameters</u>	<u>Requirements</u>
Pesticide residues:	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable.
Contamination and chemical residues:	Pursuant to the EU Regulation setting maximum levels for certain contaminants in foodstuffs, as amended.

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6. Microbiological characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	1.000	KbE/g
Molds	1.000	KbE/g
Bacillus Cereus	100	KbE/g
Escherichia Coli	absent	KbE/g
Salmonellae	absent	/25 g

7. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	1543 / 366
Fat	g	5,9
- Saturated fatty acids	g	0,5
Carbohydrates	g	62
- Sugar	g	1,8
Fiber	g	6,9
Protein	g	12
Sodium	g	< 0,01

Origin of the data: the data was calculated / the data was analyzed

8. Packaging and shelflife

Packaging: 25 kg multilayer paperbags, 1.000 kg BigBag
Shelflife: 24 months (closed in original package)
Storage conditions: cool (<20 °C), dry and protected from light, rel. humidity <70 %



9. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

10. GMO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed.

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11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Gluten-cereals (means wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	-	-
Crustaceans and products thereof	-	-
Eggs and products thereof	-	-
Fishes and products thereof	-	-
Peanuts and products thereof	-	-
Soybeans and products thereof	-	-
Milk and products thereof (including lactose)	-	-
Nuts, d. H. Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	-	-
Celery and products thereof	-	-
Mustard and products thereof	-	-
Sesame seeds and products thereof	-	-
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Legal allergens		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
Gluten	-	-
Crustaceans	-	-

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Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-
Cashews	-	-
Pecans	-	-
Brazil nuts	-	-
Pistachios Queensland	-	-
Macadamia / nuts	-	-
Nuts (Nuts)	-	-
Celery	-	-
Mustard	-	-
Sesame seeds	-	-
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/ l , expressed as SO2	-	-
Lupines	-	-
Molluscs	-	-
Additional allergens		
Lactose	-	-
Cocoa	-	-
Glutamate (E620 - E625)	-	-
Hen	-	-
Coriander	-	-
Corn	-	-
Legumes	-	-
Beef	-	-
Pork meat	-	-
Carrots	-	-

12. Legal Status

The product corresponds to the **German and European food regulations according** to the currently valid version, as well as the **current EU regulation on organic farming**.

The product consists neither of genetically modified organisms nor does it contain such organisms or is manufactured from them. Therefore there is no labelling obligation. There is no intentionally technically produced nanomaterial contained in the product and packaging, so that these do not have to be labelled. **The product has not been exposed to artificially ionising radiation.**

This specification contains guide values. Fluctuations in appearance, composition, smell and taste are attributable to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend to test the suitability of our products by own tests.

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