
	<b>Product specification</b>	Version: 01
		Valid since: 28.05.2021
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: <a href="mailto:info@gb-foods.com">info@gb-foods.com</a>	<b>Organic Quinoa black</b>	Page 1 of 4
		 DE-ÖKO-006
Product: 21900		

### 1. General product information:

<b>Sales description:</b>	Quinoa black
<b>Freshness ratio/ concentration factor:</b>	100%
<b>Country of origin:</b>	Peru, Bolivia, others possible
<b>Ingredients (descending in %):</b>	100% Organic Quinoa black

### 2. Description / production process:

Quinoa is an herbaceous plant, a plant of the genus goosefoot from the foxtail family. Quinoa is typically characterized by a very small, round shape in the colors whitish to beige.

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





### 3. Sensory characteristics:

<b>Appearance:</b>	Small, red to blackish / black seeds, approx. 3 mm., Deviations possible
<b>Consistency:</b>	Firm
<b>Odor/Flavor:</b>	Typical of the species, nutty, without any foreign smell / taste

### 4. Chemical and physical characteristics:

Parameters	min.	max.	Unit
<b>Moisture content</b>		14	%
<b>Purity</b>	99,8		%
<b>Foreign materials of plant origin/ foreign seeds</b>		0,2	%
<b>Additions</b>	-	-	-

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## 5. Residues and contaminations

### Parameters

#### **Pesticide residues**

#### **Contamination and chemical residues**

### Requirements

BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable.

According to the EU regulation setting maximum levels for certain contaminations in foodstuffs as amended.

## 6. Microbiological characteristics

Parameters	Limit	Unit
<b>Total aerobic plate count</b>	5.000.000	KbE/g
<b>Mould</b>	50.000	KbE/g
<b>Enterobacteria</b>	1.000.000	KbE/g
Yeasts	50.000	KbE/g
<b>Escherichia Coli</b>	100	KbE/g
<b>Salmonellae</b>	negative	/25 g

## 7. Nutritional value

	Unit	per 100 g
<b>Engery</b>	Kcal / kJ	422 / 1771
<b>Fat</b>	g	8,0
<b>- saturated fatty acids</b>	g	0,9
<b>Carbohydrates</b>	g	64,6
<b>- Sugar</b>	g	2,6
<b>Fiber</b>	g	20,9
<b>Protein</b>	g	12,4
<b>Sodium</b>	g	0,03

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



## 8. Packaging and shelflife

Packaging: 25 kg multilayer paper sacks  
 Shelflife: 18 months (closed in the original package)  
 Storage conditions: cool (<20 °C), dry (< 65 % rel. humidity) and protected from light.

## 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.

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### 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.



### 11. Allergens

<b>Marking obligation allergens in Annex IIIa to directive 2000/13/EC</b>	<b>In product:</b>	<b>Cross-contamination in the product:</b>
	<b>Yes: + No: -</b>	<b>Yes: + No: -</b>
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 <sub>2</sub>	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

\* Cross-contamination at upstream supplier possible.

<b>Allergens of the LeDa bzw. ALBA-List</b>	<b>In product:</b>	<b>Cross-contamination in the product:</b>
	<b>Yes: + No: -</b>	<b>Yes: + No: -</b>
<b>Legal allergens</b>		
Wheat	-	-
Rye	-	-
Barley	-	-
Oats	-	-

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Spelt	-	-
Kamut	-	-
Gluten	-	-
Crustaceans	-	-
Egg	-	-
Peanuts	-	-
Fishes	-	-
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	-	-

\* Cross-contamination at upstream supplier possible.

## 12. Legal status

The product complies with the **German and European food regulations** by the respective currently applicable version, as well as the current **EU regulation on organic farming**.

The product is not derived from genetically modified organisms, nor does it contain such or is prepared from these. Thus, there is no labeling requirement. Product and packaging do not contain intentionally engineered nanomaterial, so that they are not classified. The goods were not subjected to artificial ionizing radiation.

This specification provides a guide. Variations in appearance, composition, taste and smell due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend that you check the suitability of our products through own tests.

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