

Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086

E-Mail: info@gb-foods.com

Product specification

ORGANIC Quinoa red

Product: 21950

Version: 01 Valid since: 11.05.2021.

Page 1 of 3



DE-ÖKO-006

General product information

Sales description: Red Quinoa Freshness ratio/ concentration factor: 100%

Country of origin: Non-EU agriculture, i. d. R. Bolivia / Peru

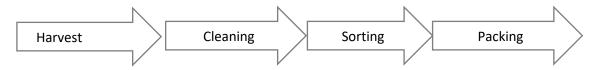
Ingredients (descending in %): 100 % red Quinoa

1. 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, rounded shape in the color's beige, light brown.

The product can be consumed in the crude and processed state with or without other foods.





2. Sensory characteristics

Appearance: Small, red-brown seeds, approx. 3 mm, deviations possible

Consistency: Firmly

Odor/Flavor: Typical of the species, fresh, without any foreign smell / taste

3. Chemical and physical characteristics

parameters	min.	max.	unit
Moisture content		14	%
Purity	99,8		%
Foreign materials of plant origin/ foreign seeds		0,2	%
Additions	-	-	-

Changed on:	11.05.2021.	Sanida Muslic Kadric	Reason for change: New Addresse.
Checked on:	11.05.2021	Günther Braun	
Released on:	11.05.2021.	Günther Braun	



Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084

Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com

Product specification

ORGANIC Quinoa red

Product: 21950

Version: 01 Valid since: 11.05.2021.

Page 2 of 3



DE-ÖKO-006

4. 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:

According to the EU regulation setting maximum levels for certain

contaminations in food in the applicable version.

Nicotine: According to current EU regulation.

5. Microbiological Characteristics

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

6. Nutritional value

	Unit	per 100 g
Brennwert	Kcal / kJ	402 / 1692
Fat	g	7,6
-Saturated fatty acids	g	0,09
Carbohydrates	G	66,1
-Sugar		7,4
Fiber	g	10,3
Protein	g	12,1
Salt	g	0,02

Origin of the data: the data was calculated /

7. Packaging and shelflife

Packaging: 25 kg multi-layer paper sack

BBD of production: 24 months

Storage conditions: cool (<20 °C), dry and protected from light.

8. 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.

9. GMO Status

The product must not be marked in accordance with Regulations (EC) No. 1829/2003 and 1830/2003 on genetically modified food and feed.

Changed on:	11.05.2021.	Sanida Muslic Kadric	Reason for change: New Addresse.
Checked on:	11.05.2021	Günther Braun	
Released on:	11.05.2021.	Günther Braun	



Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086

E-Mail: info@gb-foods.com

Product specification

ORGANIC Quinoa red

Product: 21950

Version: 01 Valid since: 11.05.2021.

Page **3** of **3**



DE-ÖKO-006

10. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product:	Cross-contamination in product:
	Yes: +	Yes: +
	No: -	No: -
Gluten-creals (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 (Corylus avellana), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>),	-	-
pecans (Carya illinoiesis (Wangenh.) K. Koch), Brazil nuts (Bertholletia		
excelsa), pistachios (Pistacia vera), Macadamia nuts and Queensland		
nuts (Macadamia ternifolia) and products thereof		
Cellery 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 / I, expressed as SO2		
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

^{*}No entry: No information available.

11. 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. Thus, 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 is not apparent from genetically modified organisms, nor does it contain such or manufactured from them. Thus, there is no labeling obligation. In product and packaging, no intentionally manufactured nanomaterial is contained, so that they are not subject to labeling. The goods were not exposed to artificially ionizing radiation.

This specification contains guidelines. Fluctuations in appearance, composition, smell and taste are due to the natural origin of the ingredients. The above specification is based on information on our suppliers. We recommend that you check the suitability of our products through your own attempts.

Changed on:	11.05.2021.	Sanida Muslic Kadric	Reason for change: New Addresse.
Checked on:	11.05.2021	Günther Braun	
Released on:	11.05.2021.	Günther Braun	