
	Product specification ORGANIC Quinoa flour Product: 22500	Version: 01
		Valid since: 28.06.2021.
Brunnenhausweg 15 91583 Schillingsfürst Tel: +49 9868 934 2084 Fax: +49 9868 934 2086 E-Mail: info@gb-foods.com		Page 1 of 4  DE-ÖKO-006

1. General product information

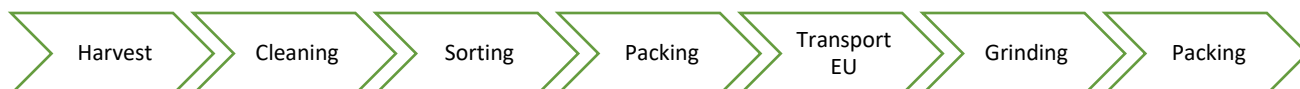
Sales description:	Quinoa flour
Freshness ratio/ concentration factor:	100%
Country of origin:	Peru, Bolivia, Ecuador, others possible
Ingredients (descending in %):	100% Quinoa flour

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



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





3. Sensory characteristics

Appearance:	Light beige to whitish powder, deviations are possible
Consistency:	Powder
Odor/Flavor:	Species, fresh, no foreign smell / taste

4. Chemical and physical characteristics

Parameters	min.	max.	unit
Water content / humidity		14,5	%
Purity	99,8		%
Foreign materials of plant origin/ foreign seeds		0,2	%
Additions	-	-	-

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5. Residues and contaminations

Parameters

Pesticide residues:

Contamination and chemical residues:

Nicotine:

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 food in the applicable version.

According to current EU regulation.

6. Microbiological Characteristics

We have not defined microbiological values here. As a rule, we produce quinoa flour with our raw materials. Accordingly, the raw material is checked and actively approved here.

7. Nutritional value

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

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

8. Packaging and shelflife

Packaging: 25 kg multi-layer paper sack

BBD of production: 12 months

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.

10. 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.

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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	-	-
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 / l, expressed as SO ₂	-	-
Lupin and products thereof	-	-
Molluscs and products thereof	-	-

*No entry: No information available.

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	-	-
<i>Gluten</i>	-	-
Crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-

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Allergens of the LeDa bzw. ALBA-List	In product:	Cross-contamination in product:
	Yes: + No: -	Yes: + No: -
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-
Carpenter	-	-
Pecans	-	-
Paraness	-	-
Pistachio	-	-
Macadamia / nuts	-	-
<i>Nuts (edible nuts)</i>	-	-
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	-	-

*No entry: No information available.

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. 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.

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