

PRODUCT INFORMATION

See also www.organic.nl

| | |
|--------------------------|---|
| Product | Quinoa (Chenopodium Quinoa) |
| Code | 10180 |
| Certificate | Skal |
| Country of origin | Peru |
| Last update | 24 March 2015 |
| Issue Date | 24 March 2015 |
| This product is | Organic and not genetically modified or irradiated |

| | |
|--------------------|--|
| Production | |
| Ingredients | Organic quinoa |
| Additives | No additives |
| Process | Cleaning, washing (removing of saponin), drying, ventilation , again cleaning with de-stoner and colour sorting, packing. |

| | |
|-----------------------------|------------------------------------|
| Sensorial properties | |
| Smell | Product specific, fresh |
| Colour | Sand colour/white/yellowish |
| Taste | Product specific, fresh |
| Appearance | Flat round seed |

| | | | |
|---------------------------------|------------------|----------------------|----------|
| Packing | | | |
| Net content | 25 kg | | |
| Kind of packing | Paper bag | | |
| Packing size (L x W x H) | 64x41x13 | | |
| Packing/layer | 5 | Layers/pallet | 8 |

| | |
|---------------------------|---------------------------|
| Shelflife | |
| Storage conditions | Cool, dry and dark |
| Maximum shelflife | 18 months |

| Nutritional values (per 100 gram) | | (from USDA National Nutrient Database) | |
|-----------------------------------|--|---|--|
| Energy | 1539 KJ 368 Kcal | | |
| Protein (g) | App. 14 | | |
| Fat (g) | App. 6.1 | Saturated: 0.71 Mono-unsaturated: 1.61 Poly-unsaturated: 3.29 | |
| Carbohydrates (g) | App. 57 | Sugar: 1.4 | |
| Dietary fibre (g) | App. 7 | | |
| Moisture (g) | Max 14 | | |
| Salt (g) | 0.013 | | |
| Mineral (mg) | Calcium (Ca): 47 Iron (Fe): 4.6 Potassium(K): 563 Sodium (Na) : 5 | Zinc (Zn): 3.1 Phosphor (P): 457 Magnesium (Mg): 197 | |
| Vitamins (mg) | Vitamin A: 0 IU/ RE Vitamin B1: 0,43 Vitamin B2: 0.16 | Niacin: 1,4 Vitamin B6: 0.26 Vitamin C: 2.3 | |

| Analytical properties | |
|--------------------------|-----------|
| Ash (%) | App 2.4 |
| Purity | 99.9% |
| Damaged, unripe, cracked | Max. 1.5% |

| Microbiological Properties | |
|----------------------------|---|
| Total Plate Count (cfu/g) | < 500.000 |
| Yeast and Moulds (cfu/g) | < 10.000 |
| E. Coli (cfu/g) | < 100 |
| Salmonella (cfu/25g) | Absent |
| Mycotoxins | In accordance with EC legislation 1881/2006; 1126/2007; 165/2010 |

| Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination) | | |
|--|---|--|
| Cow's milk protein | - | Peanuts/groundnuts (-derivatives) |
| Lactose or milk sugar | - | Peanutoil |
| (Chicken) egg | - | Sesame |
| Soya protein (-derivatives) | - | Sesame-oil |
| Soya oil | - | Glutamate (added E620-E625) |
| Gluten | - | Sulfite (E220-E228) |
| Wheat | - | Benzoic acid/Parabens (E210-E213) |
| Rye | - | Azo-colours E102, E110, E122, E123, E124, E128, E129, E151, E154, E155 |
| Beef (-derivatives) | - | Tartrazine (E102) |
| Pork (-derivatives) | - | Cinnamon |
| Chicken (-derivatives) | - | Vanillin |
| Fish | - | Coriander |
| Shell-fish | - | Celery |
| Corn /Maize (-derivatives) | - | Umbelliferae |
| Cocoa | - | Carrot |
| Yeast | - | Lupine |
| Pulses | - | Mustard |
| Nuts (-derivates) | - | Mollusc (- derivates) |
| Nut-oil | - | |

| Acceptable for: | |
|------------------------|-----|
| Vegetarians | Yes |
| Vegans | Yes |
| Lacto-vegetarians | Yes |
| Kosher-certified | No |
| Halal-certified | No |
| NOP-certified | No |

| | |
|-----|---|
| Use | Quinoa can be used in the following products: Bread & biscuits, (extruded) snacks, soups, sauces, cereal bars, Pasta & noodles, health foods, muesli's |
|-----|---|