

## PRODUCT INFORMATION

See also [www.organic.nl](http://www.organic.nl)

<b>Product</b>	<b>Quinoa flour</b>
<b>Code</b>	<b>11422</b>
<b>Country of origin</b>	<b>Peru</b>
<b>Last update</b>	<b>02 November 2015</b>
<b>Issue date</b>	<b>02 November 2015</b>
<b>This product is</b>	<b>Organic and not genetically modified or irradiated</b>

<b>Production</b>	
<b>Ingredients</b>	<b>Organic quinoa</b>
<b>Additives</b>	<b>No additives</b>
<b>Process</b>	<b>Selected, milled, screening, packed, stored</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Characteristic</b>
<b>Colour</b>	<b>White to beige</b>
<b>Taste</b>	<b>Characteristic</b>
<b>Appearance</b>	<b>Fine-textured powder</b>

<b>Packing</b>	
<b>Net content</b>	<b>20KG</b>
<b>Kind of packing</b>	<b>Multiwall paper bags</b>
<b>Packing size (L x W x H)</b>	
<b>Packing/layer</b>	<b>Layers/pallet</b>

<b>Shelflife</b>	
<b>Storage conditions</b>	<b>Cool, dark and dry storage</b>
<b>Maximum shelflife</b>	<b>12 months after date of production in an unopened packaging with correct storage and transport conditions</b>

Nutritional values (per 100 gram)		(from USDA National Nutrient Database)	
Energy	1420 KJ 339 Kcal		
Protein (g)	11.5		
Fat (g)	8.2	Saturated:	
		Mono-unsaturated:	
		Poly-unsaturated:	
Carbohydrates (g)	66.7	Sugar:	1.34
Dietary fibre (g)	5.1		
Moisture (g)	<13.0 %		
Mineral (mg)	Calcium (Ca): 236 Iron (Fe): 7.50 Potassium(K): Sodium(Na) :	Zinc (Zn): Phosphor (P): 80.00 Magnesium (Mg):	
Vitamins (mg)	Vitamin A: Vitamin B1: 0,30 Vitamin B2: 0.01	Niacin: 0,40 Vitamin B6: Vitamin C:	

Analytical properties	
Ash (%)	App 3.5
Purity (%)	>99.9%
Gluten	< 10 ppm

Microbiological Properties	
Total Plate Count (cfu/g)	< 500.000
Yeast (cfu/g)	< 10.000
Moulds (cfu/g)	< 10.000
E. coli (MPN/g.)	< 3
Salmonella (cfu/25g)	Absent

<b>Allergy list (+ = present, - = absent and ? = unknown * possible cross contamination)</b>			
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	-		

<b>Acceptable for:</b>	
Vegetarians	Yes
Vegans	Yes
Lacto-vegetarians	Yes
Kosher-certified	Yes
Halal-certified	No
NOP-certified	Yes
Ecosocial	No

Use	<b>Quinoa flour can be used in the following products: Bread &amp; biscuits, (extruded) snacks, soups, sauces, cereal bars, Pasta &amp; noodles, health foods, muesli</b>
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