

PRODUCT INFORMATION

See also www.organic.nl

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|--------------------------|---|
| Product | Red Quinoa (Chenopodium Quinoa) extra clean |
| Code | 80004 |
| Certificate | Ceres |
| Country of origin | Bolivia/Peru |
| Last update | 16 March 2015 |
| Issue Date | 16 March 2015 |
| This product is | Organic and not genetically modified or irradiated |

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| Production | |
| Ingredients | Organic quinoa |
| Additives | No additives |
| Process | Cleaning, washing to removing saponin, drying, hand selecting, packing. |

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| Sensorial properties | |
| Smell | Productspecific, fresh |
| Colour | Red-dark Red |
| Taste | Productspecific, fresh |
| Appearance | Flat round seed |

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|---------------------------------|------------------|----------------------|-----------|
| Packing | | | |
| Net content | 25 kg | | |
| Kind of packing | Paper bag | | |
| Packing size (L x W x H) | 30 | | |
| Packing/layer | 3 | Layers/pallet | 10 |

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

| Nutritional values (per 100 gram) | | (from USDA National Nutrient Database) | |
|-----------------------------------|---|---|--|
| Energy | 1539 KJ 368 Kcal | | |
| Protein (g) | 14.1 | | |
| Fat (g) | 6.1 | Saturated: - % Mono-unsaturated: - % Poly-unsaturated: - % | |
| Carbohydrates (g) | 57.1 | Mono-saccharides: - % di-saccharides: - % Poly-saccharides: - % | |
| Dietary fibre (g) | 7.0 | | |
| Moisture (g) | Max 14 | | |
| Mineral (mg) | Calcium (Ca): 47 Iron (Fe): 4.6 Potassium(K): 563 Zinc (Zn): 3.1 | Sodium:5 Phosphor (P): 457 Magnesium (Mg): 197 | |
| Vitamins (mg) | Vitamin A : 0 IU/ RE Vitamin B1 : 0,36 Vitamin B2 : 0.32 | Niacin : 1.5 Vitamin B6 : 0.49 Vitamin C : - | |

| Analytical properties | |
|--|--------|
| Purity | >99.9% |
| Aw value | < 0.7 |
| Foreign impurities (stones, foreign seeds, pests, cocoons) | < 0.1% |

| Microbiological Properties | |
|----------------------------|---|
| Total Plate Count (cfu/g) | < 500.000 |
| Yeast (cfu/g) | < 3.000 |
| Moulds (cfu/g) | < 3.000 |
| 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) | |
|-----------------------------|---|--|---|
| 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 |
| Ecosocial | No |

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

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