

## PRODUCT INFORMATION

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

<b>Product</b>	<b>Organic black quinoa</b>
<b>Code</b>	<b>10182</b>
<b>Country of origin</b>	<b>Peru</b>
<b>Last update</b>	<b>24-07-2019</b>
<b>Issue Date</b>	<b>01-05-2015</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>Peeling, washing, drying, sorting, cleaning, firing, optical selecting, packing.</b>

<b>Sensorial properties</b>	
<b>Smell</b>	<b>Characteristic</b>
<b>Colour</b>	<b>Black</b>
<b>Taste</b>	<b>Characteristic</b>
<b>Appearance</b>	<b>Small grain, semi-flattened round</b>

<b>Packing</b>	
<b>Net content</b>	<b>25 kg</b>
<b>Kind of packing</b>	<b>Paper bag</b>
<b>Packing size (L x W x H)</b>	<b>66x42x12</b>
<b>Pieces per pallet</b>	<b>30</b>

<b>Shelf life</b>	
<b>Storage conditions</b>	<b>Temperature &lt; 25°C and relative humidity 45-70%</b>
<b>Maximum shelf life</b>	<b>24 months with proper packaging and storage</b>

Nutritional values (per 100 gram)		(from supplier)
<b>Energy</b>	<b>1607 KJ</b> <b>384 Kcal</b>	
<b>Protein (g)</b>	<b>13.0</b>	
<b>Fat (g)</b>	<b>6.6</b>	<b>Saturated: 0.7</b>
<b>Carbohydrates (g)</b>	<b>68.1</b>	<b>Sugar: 0</b>
<b>Dietary fibre (g)</b>	<b>6.4</b>	
<b>Salt</b>	<b>0</b>	

Analytical properties	
<b>Purity (%)</b>	<b>&gt; 99.96</b>
<b>Moisture (%)</b>	<b>&lt; 12.5</b>
<b>Gluten (ppm)</b>	<b>&lt; 10</b>
<b>Grain size</b>	<b>&gt; 1.18 mm 95%</b> <b>&lt; 1.18 mm 5%</b>
<b>Damaged grains (%)</b>	<b>&lt; 0.5</b>
<b>Broken grains (%)</b>	<b>&lt; 1.0</b>
<b>Sprouted grains (%)</b>	<b>&lt; 0.25</b>
<b>Immature grains (%)</b>	<b>&lt; 0.5</b>
<b>Contrasting grains (%)</b>	<b>&lt; 1.0</b>
<b>Whole grains (%)</b>	<b>&gt; 96.75</b>
<b>Stones</b>	<b>Absent</b>
<b>Insects</b>	<b>Absent</b>

Microbiological Properties	
<b>Total Plate Count (cfu/g)</b>	<b>&lt; 100.000</b>
<b>Yeast (cfu/g)</b>	<b>&lt; 10.000</b>
<b>Moulds (cfu/g)</b>	<b>&lt; 10.000</b>
<b>Coliforms (cfu/g)</b>	<b>&lt; 100</b>
<b>E. Coli (cfu/g)</b>	<b>&lt; 10</b>
<b>Salmonella (cfu/25g)</b>	<b>Absent</b>

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

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