

British Quinoa Flour (Stabilised) Specification
(Conventional and Organic)

Product Description:

White quinoa seed(*Chenopodium quinoa*).

Origin:

United Kingdom.

Ingredients:

Quinoa (100%).

Physical specification:

Particle Size	< 0.25mm diameter
Impurities (EVM)	Max: 0.1%
Glass, metal, wood, plastic	Absent
Stones	None
Live Infestation	Absent
Moisture Content	Max: 13%

Sensory specification:

Smell	Characteristic nutty odour, free from foreign odours.
Flavour	Characteristic nutty flavour, free from foreign flavours.
Texture	Finely milled flour.
Appearance	Cream coloured flour.

Microbiology:

Aerobic colony count	< 50,000cfu/g
Coliforms	< 1,000 cfu/g
Salmonella	None in 25g
E. coli	< 10 cfu/g
B. cereus	< 20 cfu/g
Yeasts	< 1,000 cfu/g
Moulds	< 1,000 cfu/g

Mycotoxins:

Deoxynivalenol	< 750 µg/kg
Zearalenone	< 75 µg/kg
Alflatoxin (B1+B2+G1+G2)	< 4µg/kg
Ochratoxin A	< 3 µg/kg

Note: Limits are defined by EC No 1881/2006.

Heavy Metals

Lead	< 0.2 mg/kg
Cadmium	< 0.1mg/kg

Note: Limits are defined by EC No 1881/2006.

Pesticides

We declare that any pesticide residues present in this product conform to current EU limits as defined by EC No 396/2005.

Allergens:

Allergen food source	Present in product	Processed on same line	Present on site	Comments
Cereals containing gluten and products thereof	No	No	No	Tested to <20ppm
Crustaceans and products thereof	No	No	No	-
Egg and products thereof	No	No	No	-
Fish and products thereof	No	No	No	-
Peanuts and products thereof	No	No	No	-
Soyabeans and products thereof	No	No	No	-

Milk and products thereof (inclactose)	No	No	No	-
Nuts and products thereof	No	No	No	-
Celery and products thereof (inc Celeriac)	No	No	No	-
Mustard and products thereof	No	No	No	-
Sesame seeds and products thereof	No	No	No	-
Sulphur dioxide and sulphites (>10mg/kg SO ₂)	No	No	No	-
Lupin and products thereof	No	No	No	-
Molluscs and products thereof	No	No	No	-

Suitable for:

Vegetarians	Yes	Coeliacs	Yes
Vegans	Yes	Lactose Intolerant	Yes
Kosher	Not certified	Halal	Not certified

Typical nutritional values per 100g:

Energy	1,550kj (368kcal)
Protein	14.3g
Carbohydrates	65.7g
<i>of which sugars</i>	2.6g
Fat	6.8g
<i>of which saturates</i>	0.8g
Fibre	6.8g
Sodium	<3 mg

Packaging:

Type	Bag	-	-
Material	Paper	-	-
Weight	16kg	-	-
Units per pallet (max)	65 bags	-	-

Shelf life:

Up to 24 months from date of packaging, and 6 months minimum upon delivery to customer. Store in a cool and dry place.

GMO:

We herewith confirm that this product has been produced without the use of genetically modified organisms and/or any products derived from such organisms.

Organic Certification:

The organic version of this product is certified by Organic Farmers and Growers (GB-ORG-02).

Declaration:

I hereby confirm that the information contained within this specification is correct to the best extent of our knowledge.

Name: Stephen Jones

Position: Director

Signature:

A handwritten signature in black ink that reads "Stephen". The letters are cursive and connected, with a long tail on the 'n'.

Date: 29th May 2019