



## ORGANIC WHITE QUINOA – FLAKES

### PRODUCT NAME AND DESCRIPTION

Type	Organic white quinoa flakes
Botanical Origin	Chenopodium quinoa
Country-region of Origin	Peru - Ayacucho

### PROCESSING

The quinoa grain previously washed, dried and sorted is treated by two convergent turning rollers and is passed to a drying stage for stabilization.

### STORAGE

Shelf life	730 days after production
Storage conditions	In a cool / dry place
	12°C – 25°C

### ORGANOLEPTIC

Appearance	Circular, oval
Colour	Product specific: white-cream
Flavour	Characteristic
Odor	Nutty
Texture	Sheets
Purity	99,99%
Atypical	≤ 0.5%
Diameter	3mm Ø – 5mm Ø
Thickness	0.1mm – 0.5mm
Contrasting variety	≤ 0.1%
Moisture	≤ 12.5%
Saponin	≤ 0.02%
Gluten	≤ 5 ppm

### DEFECTS

Metals	Free from metallic foreign bodies (metal detector control + 5000 Gauss Magnets control: 3 times/shift)
Strange material	0.01%

### NUTRITIONAL VALUE (100g product)

Energy	356 Kcal / 1503 KJ	Dietary fiber	10.9 gr
Protein	15.7 gr	Ash	2.18 gr
Total fat	4.0 gr	Potassium	0.54 gr
Saturated fatty acids	0.46 gr	Salt	0.013 gr
Trans	0.04 gr	Omega 3	0.4 gr
Carbohydrate total	69.0 gr	Omega 6	2.7 gr
Sugars	1.5 gr	Cholesterol	0 mg

### MINERALS (mg/100g MS)

Sodium	11.5
Iron	12
Calcium	127

**MICROBIOLOGICAL FEATURES**

Total aerobic mesophilic flora	< 5 x 10 <sup>5</sup>	cfu/g
Total coliforms	≤ 1 x 10 <sup>3</sup>	cfu/g
Escherichia coli	< 10	cfu/g
Pathogenic staphylococci	< 100	cfu/g
Salmonellas	Absent in 25 gr	
Listeria monocytogenes	Absent in 25 gr	
Enterobacteries	< 1 x 10 <sup>3</sup>	cfu/g
Bacillus cereus	< 1 x 10 <sup>3</sup>	cfu/g
Yeasts	< 3 x 10 <sup>3</sup>	cfu/g
Moulds	< 3 x 10 <sup>3</sup>	cfu/g

**HEAVY METALS**

Lead (Pb)	< 0.20	mg/kg	(2023/915 EU)
Mercury (Hg)	< 0.10	mg/kg	(2023/915 EU)
Cadmium (Cd)	< 0.15	mg/kg	(2023/915 EU)
Arsenic (As)	< 0.10	mg/kg	(2023/915 EU)

**MYCOTOXINS**

Aflatoxin B1	< 2	ppb	(2023/915 EU)
Total Aflatoxins (B1, B2, G1, G2)	< 4	ppb	(2023/915 EU)
Fumonisin B1+B2	NA		(2023/915 EU)
Ochratoxin A	< 3	ppb	(2023/915 EU)
Deoxynivalenol (DON)	< 750	ppb	(2023/915 EU)
Zearalenone	< 75	ppb	(2023/915 EU)

\* Compliant with the European regulations regarding chemical contaminants and pesticides (396/2005 EU)

\*\* This product has not been genetically modified and is compliant with Regulation (EU) No. 2018/848

\*\*\* This product has not been treated with Ionizing radiation

**ALLERGENS**

Free from Crustacea and products thereof	Free from Sesame seeds and products thereof
Free from Eggs and products thereof	Free from Sulphur dioxide and sulphites >10mg/kg
Free from Fish and products thereof	Free from Lupin and products thereof
Free from Peanuts and products thereof	Free from Molluscs and products thereof
Free from Soybeans and products thereof	Free from Maize (Corn) or Maize derivatives
Free from Milk/products thereof (including lactose)	Free from Sesame/sunflower/mustard/poppy/pumpkin seed
Free from Nuts and products thereof	Free from Coconut or coconut derivatives
Free from Celery and products thereof	Free from Palm Oil (if so status RSPO)
Free from Mustard and products thereof	

**SUITABLE FOR**

Vegetarians	Yes	Kosher-certified	Yes
Vegans	Yes	Halal-certified	No
Lacto-vegetarians	Yes		

**LOGISTICS**

Bags	- 25kg bag: polypropylene on the outside - 2 layers paper on the inside
	- 1.000kg bag: polypropylene, with charge and discharge valve (Cube bag with stability stitches)
Pallets	American pallet (120 x 100 x 12,5)
Delivery	- Just in time from our Warehouse in Belgium: EXW / DDP – < 7 workdays
	- Directly from Peru: FOB / CFR – max. lead time of 2.5 months
Container size	20 FT or 40 FT – depending on loading
* Variations on above standard possible on request	