

31/10/2019

*Product specification*

**Puffed Amaranth BIO**



PL-EKO-04

**1. Product description**

<b>Product description</b>	Puffed amaranth BIO
<b>Country of origin cereal raw material</b>	Bolivia, India, Peru

- 2. Ingredients:** Puffed amaranth\* 100%  
 \* organic ingredient

**3. Organoleptic characteristics**

<b>External appearance</b>	Enlarged hulled amaranth grain
<b>Colour</b>	Non-uniform, white to golden with fragments of dark husk
<b>Taste</b>	Characteristic for roasted amaranth grain, without foreign taste
<b>Flavour</b>	Characteristic for roasted amaranth grain, without foreign flavour
<b>Consistency</b>	Loose

- 4. Product usage:** For direct consumption, for further processing.

**5. Physical requirements**

<b>Moisture [%]</b>	< 8,0	<b>Bulk density [g/l]</b>	120 ± 10
<b>Foreign matter</b>	Not present	<b>Pests</b>	Not present
<b>Dust and husk content [% m/m] no more than:</b>			0,5
<b>Content of not puffed cereal grains [% m/m] no more than:</b>			2,0
<b>Content of other cereal grains [% m/m] no more than:</b>			0,05
<b>Content of organic impurities [% m/m] no more than:</b>			0,1

**6. Microbiological requirements**

<b>Total visible count [CFU/g]</b>	< 10 000
<b>Yeast [CFU/g]</b>	< 100
<b>Moulds [CFU/g]</b>	< 100
<b>Salmonella [in 25 g]</b>	Not present
<b>Staphylococci coagulase-positive [CFU/g]</b>	< 100
<b>Bacillus cereus [CFU/g]</b>	< 100
<b>Enterobacteriaceae [in 1 g]</b>	< 10

**7. Mycotoxin levels**

<b>Aflatoxin B1 [ppb]</b>	< 2,0
<b>Sum of aflatoxin B1, B2, G1, G2 [ppb]</b>	< 4,0
<b>Ochratoxin A [ppb]</b>	< 3,0
<b>Deoxynivalenol [ppb]</b>	< 500
<b>Zearalenone [ppb]</b>	< 50

**8. Heavy metals levels**

<b>Pb (ppm)</b>	< 0,2	<b>Cd (ppm)</b>	< 0,1
-----------------	-------	-----------------	-------

**9. Nutrition value per 100 g of product**

	Average values	Guaranteed values
<b>Energy value [kJ]</b>	1564	1408 – 1720
<b>Energy value [kcal]</b>	370	333 – 407
<b>Fat [g]</b>	4,3	2,8 – 5,8
<b>Of which saturates [g]</b>	0,8	0 – 1,6
<b>Carbohydrates [g]</b>	70	62 – 78
<b>Of which sugars [g]</b>	2,1	0,1 – 4,1
<b>Fibre [g]</b>	8,1	6,1 – 10,1
<b>Protein [g]</b>	8,8	6,8 – 10,8
<b>Salt [g]</b>	< 0,01	0 – 0,385

Values declared above are based on literature, calculations and laboratory analysis. We inform of the possibility of differences due to specificity of grains, as they are natural products. Guaranteed parameters are in accordance with regard to the setting of tolerances for nutrient values declared on the label.

**10. Declaration of substances causing allergies and intolerances.**

Allergenic ingredients	Present		
	Present in product*	Present in company*	Possible cross infection*
<b>Cereals containing gluten</b> , namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	-	+	-
<b>Crustaceans and products thereof</b>	-	-	-
<b>Eggs and products thereof</b>	-	-	-
<b>Fish and products thereof</b>	-	-	-
<b>Peanuts and products thereof</b>	-	-	-
<b>Soybeans and products thereof</b>	-	-	-
<b>Milk and products thereof (including lactose)</b>	-	-	-
<b>Nuts</b> , namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof	-	-	-
<b>Celery and products thereof</b>	-	-	-
<b>Mustard and products thereof</b>	-	-	-
<b>Sesame seeds and products thereof</b>	-	-	-
<b>Sulphur dioxide and sulphites &gt;10 mg/kg or 10 mg/l in terms of total SO<sub>2</sub></b>	-	-	-
<b>Lupine and products thereof</b>	-	-	-
<b>Molluscs and products thereof</b>	-	-	-

\* „+“ – present, „-“ – not present


**11. Ionizing radiation and nanoparticles:** The product has not been treated with ionizing radiation and has not been produced using nanoparticles.

**12. GMO declaration:** Product is free from GMO.

### 13. Intended use of product

Gluten-free product	Yes
Product suitable for vegetarians and lacto vegetarians	Yes
Product suitable for vegans	Yes
Kosher product	Yes

### 14. The date of minimum durability and storage conditions

Package type	Unit 	HORECA	LDPE bag	Big-bag
Minimum durability		12 months		6 months
The date of minimum durability format		Best before end: MM.YYYY		
Storage	Store in a dry (< 70%) and cool (< 25°C) place. Protect from light. Close tightly after opening.			

### 15. Packaging and transport

Package type	Unit	HORECA	LDPE bag	Big-bag
SAP indexes	-	WPEJ0030	-	-
	-	-	-	-
	-	-	-	-
Standard product weight in a package	-	700 g e	-	-
Unit packages:	Product packed by weight, not volume. Volume may change during transport.			
Label/Type of closure	Foil: Laminate BOPP20mat/ BOPP40 Paper/Weld	Foil: Laminate OPP30trans/ OPP40trans Overprint/Weld	LDPE Blue bag  Paper/Weld	Polypropylene flat fabric uncoated Paper/ Tie
Multipack: Box/Lid	Paper/Paper		-	
Transport packaging: Pallet Foil /Corner/ Separator / Logistic label	Euro (wood)			
	Stretch -/-/Paper/Paper		Stretch /Paper/ Paper/Paper	Stretch -/ Paper/Paper
Transport	Cars designed for the transport of foodstuffs.			

