

1. Product description

Product description	Puffed quinoa BIO
Country of origin cereal raw material	Bolivia, Peru, Ecuador

2. Ingredients: Puffed quinoa* 100%

* organic ingredient

3. Organoleptic characteristics

External appearance	Enlarged hulled quinoa grain
Colour	Non-uniform, white to golden-brown with fragments of dark husk
Taste	Characteristic for roasted quinoa grain, slightly bitter, without foreign tastes
Flavour	Characteristic for roasted quinoa grain, without foreign flavours
Consistency	Loose

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

5. Physical requirements

Moisture [%]	< 8,0	Bulk density [g/l]	110 ± 15
Foreign matter	Not present	Pests	Not present
Dust and husk content [% m/m] no more than:			0,5
Content of not puffed cereal grains [% m/m] no more than:			2,0
Content of other cereal grains [% m/m] no more than:			0,05
Content of organic impurities [% m/m] no more than:			0,1

6. Microbiological requirements

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

7. Mycotoxin levels

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

8. Heavy metals levels

Pb (ppm)	< 0,2	Cd (ppm)	< 0,1
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9. Nutrition value per 100 g of product

	Average values	Guaranteed values
Energy value [kJ]	1561	1405 – 1717
Energy value [kcal]	369	332 – 406
Fat [g]	4,1	2,6 – 5,6
Of which saturates [g]	0,5	0 – 1,3
Carbohydrates [g]	71	63 – 79
Of which sugars [g]	1,7	0 – 3,7
Fibre [g]	5,9	3,9 – 7,9
Protein [g]	9,1	7,1 – 11,1
Salt [g]	< 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*
Cereals containing gluten , namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	-	+	-
Crustaceans and products thereof	-	-	-
Eggs and products thereof	-	-	-
Fish and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Soybeans and products thereof	-	-	-
Milk and products thereof (including lactose)	-	-	-
Nuts , 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	-	-	-
Celery and products thereof	-	-	-
Mustard and products thereof	-	-	-
Sesame seeds and products thereof	-	-	-
Sulphur dioxide and sulphites >10 mg/kg or 10 mg/l in terms of total SO₂	-	-	-
Lupine and products thereof	-	-	-
Molluscs and products thereof	-	-	-

* „+“ – 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	-	WPEJ0029	-	-
Standard product weight in a package	-	600 g e	-	-
Unit packages:	Foil: Laminate BOPP20mat/ BOPP40 Paper/Weld	Foil: Laminate OPP30trans/ OPP40trans Overprint/Weld	LDPE Blue bag	Polypropylene flat fabric uncoated Paper/ Tie
Label/Type of closure			Paper/Weld	
Multipack: Box/Lid	Paper/Paper		-	
Transport packaging: Pallet	Euro (wood)			
Foil /Corner/ Separator / Logistic label	Stretch /-/Paper/Paper		Stretch /Paper/ Paper/Paper	Stretch /-/ Paper/Paper
Transport	Cars designed for the transport of foodstuffs.			

