

PRODUCT SPECIFICATION

Product Name	Quinoa Tricolour
Product Code	4419

		

Quality System Certified and implemented	Food Safety Management Systems, BRC Global Standard for Food Safety and implemented the HACCP system according to the EU/UK standard.
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PRODUCT CHARACTERISTICS	
Origin	Various – Processed in UK.
Product denomination (legal name)	<i>Chenopodium quinoa</i>
Description of the product	Mixed quinoa grains.
Description of the process	Partially separated from extraneous matter, cleaned, sieved, passed over magnets, quality controlled and packed
Ingredients declaration:	White quinoa, Black quinoa, red quinoa.

Organoleptic values		Method
Appearance	Round semi-flattened grain	Organoleptic
Colour	Mixed -White/Black/Brownish	Organoleptic
Flavour	Typical	Organoleptic
Odour	Typical	Organoleptic
Texture	Free Flowing	Organoleptic

Analytical values	Target	Minimum	Maximum	Method
Moisture (% w/w)			13%	
Mycotoxins :				
Aflatoxin B1			2 ppb	ASTA 24.1
Aflatoxin total			4 ppb	ASTA 24.1
Ochratoxin			3 ppb	HPLC

Physical values	Target	Minimum	Maximum	Method
Particle Size	Mesh #14 >85%			Sieve Size Inspection
Purity		99.8%		
Damaged grains			1%	
Off colour			0.1%	
Extraneous matter			<1%	ASTA Cleanliness
Impurities/foreign material			Absent	Visual/Cleaning/Sifting
Metal detection (mm)	Fe	Non-Fe	SS	
	4.0 mm	5.0 mm	5.0 mm	Metal Detector

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Microbiological values	Minimum cfu/g	Maximum cfu/g	Method
TVC		10/7	ISO 4833:2003
Coliforms		10/4	ISO 21528-2:2004
B. cereus		1000	ISO 7932:2005
E. coli		10/2	ISO 16649-1:2000
Salmonella		Absent in 25g	ISO 6579:2002
Yeasts		10/6	BS 4285-3.6:1986
Moulds		10/6	BS 4285-3.6:1986

Heavy Metals (Data are based on the results of our internal monitoring system and supplier's information)

Products are supplied in accordance with the current EU/UK Contaminants Legislation.

Pesticide	Products are supplied in accordance with the current EU/UK Pesticide Legislation.
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Packaging	
Description	Blue Food Grade Poly Sac
Size	460 x 560 x 990 Tri-Ex 140mu
Packaging weight	Net 25 Kg – Other pack sizes are available upon request
Bag weight	150g-200g

Labelling	Product Description, Batch/Mill order Number, Best before Date, Net Weight
Storage conditions	On pallets under cool, dry, hygienic conditions; not exposed to sunlight.
Shelf life	Maximum 2 years on production. Minimum 75% of declared maximum shelf life

PRODUCT SUITABILITY		
Vegetarians	YES	Not Certified
Vegans	YES	
Kosher	YES	
Halal	YES	
Coeliacs	YES	

Nutritional Information per 100g	
kcal	319
kJ	1344
Protein (g)	13.8
Carbohydrate (g)	51.1
Sugar (g)	6.0
Fibre (g)	7.0
Fat (g)	5.0
Saturates (g)	0.5
Salt (g)	0.15

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No.	Allergen	Present in Product	Present on Site	Processed on Site	Risk of cross contamination through Supply chain
1	Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut and products thereof	No	Yes	Yes	No (Control in place)
2	Crustaceans and products thereof	No	No	No	No
3	Egg and products thereof	No	No	No	No
4	Fish and products thereof	No	No	No	No
5	Peanuts and products thereof	No	No	No	No
6	Soybeans and products thereof	No	No	No	No
7	Milk and dairy products (including lactose)	No	No	No	No
8	Nuts : Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No	No	No	No
9	Celery and products thereof	No	Yes	Yes	No (Control in place)
10	Mustard and products thereof	No	Yes	Yes	No (Control in place)
11	Sesame Seeds and products thereof	No	Yes	Yes	No (Control in place)
12	Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre, expressed as SO ₂	No	Yes	Yes	No
13	Lupin	No	No	No	No
14	Molluscs	No	No	No	No
* Cross-Contamination in Supply Chain: As above.					
Allergens in product			None		
How do you control cross contamination of allergens processed on site?			our supplier implement strict allergen control measures to prevent cross-contamination of allergens such as Mustard, Celery, Cereals containing Gluten, Sulphite and Sesame . This includes segregated storage, dedicated equipment, validated cleaning protocols, and regular allergen swab testing. Our staff are trained in allergen handling, and we use controlled production scheduling to minimize risks. We also ensure suppliers follow strict allergen management procedures. While environmental factors in the supply chain can introduce risks, we are committed to maintaining the highest standards of allergen safety.		
Detail any 'May contain' allergen warning required for this product			Customer to risk assess from above information.		

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GMO STATEMENT	
Referring to the EU council regulations 1829/2003 and 1830/2003, we herewith issue the following statement concerning the above mentioned product :	
Neither the product itself nor any component is produced from raw materials of which genetically modified varieties are known.	Yes
The product or a component is produced from raw materials which are identity preserved. This statement is based on statements of our suppliers.	No
The product or a component is produced from raw materials which have a GM origin.	No
This product needs declaration as GMO.	No

IRRADIATION STATEMENT
There are no known irradiated ingredients present in any of the raw material or finished products manufactured by our supplier. The company has no intention of knowingly purchasing any raw material or ingredient that has been irradiated.

REMARKS
Use in production
If the goods or any part thereof supplied under the contract are processed, altered or tampered with in any way by the buyer or receive of the goods or any other person, the quality of the goods shall be deemed to be acceptable to the buyer. All customers' quality control checks are to be completed on the entire load, prior to production and use.
Infestation
Relating particularly to Coriander Seed, Whole Chillies and Fennel Seed: We cannot guarantee that goods will not at a later date, be subjected to infestation, unless specifically vacuum treated or heat treated. Even after treatments, treated goods can be subjected to re-infestation if incorrectly stored. Untreated seeds, herbs and spices in any form, treated with approved chemical fumigants, are still susceptible to possible infestation, as insect eggs are not destroyed by current chemical fumigants.

Nut & Peanut statement
Whilst our suppliers are fully aware of consumer concerns regarding the use of Nuts, peanuts and thereof products, and in many cases are peanuts / nuts free sites, they are unable to give categorical assurances that their products are Peanut Nut Free from the following reasons: - Many herbs and spices are grown and processed in close proximity to nuts / peanuts at various origins - Transportation can also be a possible source of adventitious cross contamination as many products are transported in containers from origin over which our suppliers are unable to exercise any controls

Allergens:- When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.			
Component	Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	YES	YES
EGGS or its derivatives	NO	NO	NO
FISH or its derivatives	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO
MOLLUSCS	NO	NO	NO
PEANUTS or derivatives	NO	YES	YES
SOYA BEANS or derivatives	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	YES	YES
NUTS , tree nuts:	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	YES	YES
SESAME SEEDS or derivatives	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO

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