



SOLID FOOD
discover the mother of grains

Organic Black Quinoa - Specifications

(Update July 2019)

Product Name and Description

Name	Organic black Quinoa
Type	Organic black quinoa
Botanical Origin	Chenopodium quinoa
Country of Origin	Peru

Physical features

Colour	Typical of product: pink to black
Flavour	Full flavour, no off taste, sweetness
Odor	No bad odors
Moisture	< 12%
Gluten	≤ 5 ppm
Red contrasting grains	≤ 1%
White contrasting grains	≤ 0.05%
Saponin	< Not detectable
Texture	Small, round, semi-flat grain
Purity	99,99%
Broken, deformed, immature or sprouted seeds	≤0,3%
Calibration / Size:	>1.4 mm: 40% 1.4-1.18 mm: 58% <1.18 mm:2%

Defects

Free From:	physical, chemical and microbiological contamination
Free From :	mould, rot and foreign material
Others : stones, glass, woods, quartz rock	0,003% max (Destoner: 18 mesh, twice/h)
Other Seeds	< = 0.003%
Free From:	Insect
Free From :	Feces
Free From:	Metallic foreign bodies (metal detector control + 5000 Gauss Magnets control: 3 times/shift)



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Contaminants:

** The supplier complies with the European regulations in effect about chemical contaminants and pesticides (396/2005 UE)*

PESTICIDES RESIDUES	
None	
HEAVY METALS	
Lead (Pb)	< 0,2 mg/kg (1881/2006 UE)
Mercury (Hg)	< 0,1 mg/kg (1881/2006 UE)
Cadmium (Cd)	< 0,1 mg/kg (1881/2006 UE)
Arsenic (As)	< 0,1 mg/kg (1881/2006 UE)
MYCOTOXINS	
Aflatoxin B1	2ppb (1881/2006 UE)
Total Aflatoxins (B1,B2,G1,G2)	4ppb (1881/2006 UE)
Fumonisin B1+B2	NA (1881/2006 UE)
Ochratoxin A	3ppb (1881/2006 UE)
Deoxynivalenol (DON)	750ppb (1881/2006 UE)
Zearalenone	75ppb (1881/2006 UE)

GMO:

The product has not been genetically modified and is compliant with EG Nr.1829/2003 and EG Nr. 1830/2003.

Microbiological specifications:

Total aerobic mesophilic flora	< 100 000cfu/g
Total coliforms	< 100 cfu/g
*Escherichia coli	< 10 cfu/g
Pathogenic staphylococci	< 100 cfu/g
* Salmonellas	Absent in 25g
* Listeria monocytogenes	Absent in 25g
Yeasts	< 1000 cfu/g
Moulds	< 1000 cfu/g

Nutritional values:

Kj or Kcal or Gr for 100gr of Product

Energy	385Kcal
Protein	16 gr
Fat, total	6.36 gr
Saturated fatty acids	0,96gr
Carbohydrate total	67,6gr
Sugars	7gr
Dietary fiber	8.4gr
Ash	2.17gr



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INTOLERANCE DATA

Allergen	Yes	No	Which raw material affected?	Details
Suitable for ovo-lacto vegetarians	√			
Suitable for vegans	√			
Free from additives	√			
Free from all animal products	√			
Free from antioxidants	√			
Free from artificial colours	√			
Free from aspartame	√			
Free from Azo and coal tar dye	√			
Free from benzoates	√			
Free from BHA/BHT	√			
Free from celery	√			
Free from cereals containing gluten (ie wheat, rye, barley, oats, spelt, kamut)	√			
Free from egg, egg derivatives and albumen	√			
Free from fish, crustaceans, molluscs and derivatives	√			
Free from fruit and derivatives	√			
Free from glutamates	√			
Free from GMOs (Genetically Modified Organism)	√			
Free from latex	√			
Free from Lupin and derivatives (ie leguminous plants, lupin flour)	√			
Free from M.S.G. (added)	√			
Free from M.S.G. (naturally occurring)	√			
Free from maize and derivatives	√			
Free from milk and derivatives (including lactose) (ie cream, yoghurt, fromage frais, cheese, quark etc.)	√			
Free from Molluscs (including octopus & squid)	√			
Free from mustard	√			
Free from natural colours	√			
Free from nut derived oil	√			
Free from other nuts and nut derivatives	√			
Free from other seeds and derivatives	√			
Free from peanuts and peanut derivatives	√			
Free from preservatives	√			
Free from rice and derivatives	√			
Free from sesame seeds and derivatives	√			
Free from soybean and derivatives	√			
Free from Sulphur Dioxide SO ₂ and Sulphites at >10mg/Kg or 10ml/L as expressed as SO ₂)	√			
Free from vegetables and derivatives	√			
Free from wheat, rye, oats, barley and derivatives	√			
Free from yeast and derivatives	√			

