

\$1072 \$2353 \$2480

# PRODUCTSPECIFICATION QUIPE001

## **Specification details**

Version number	3
Issue date	13-6-2023
Last update	8-9-2023

## **General information**

Supplier	Nuts in Bulk				
Correspondence e-mail regarding the specification	quality@nutsinbulk.ie				
Internal codes	S1072 S2353 S2480				
Article number(s)	QUIPE001				
Product name	Quinoa				
Product description	White grains				
Size					
Country or countries of origin	Peru				
GN-code (Intrastat)	1008500000				

### Certificates

Our Supplier certification	BRC Agents and Brokers (Control Union)		
	Organic certificate (NL-BIO-01 registration number 025491)		
	Organic certificate (GB-ORG-02 registration number UKP1352)		
Organic	Yes □ No ⊠		
Kosher	Yes ⊠ No □		
Halal	Yes □ No 🗵 Depends per supplier		
Other:	Yes □ No 🗵		

### **Organoleptic characteristics**

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Colour	White/cream
Odor	Typical for white quinoa
Taste	Typical for white quinoa
Structure	Solid, smooth

### Shelf life, storage conditions and conditions of use

Shell life, storage conditions and conditio	iis oi use		
Shelf life	24	months	From date of production in original
			packaging
Recommended storage conditions	Keep cool	and dry, recommended	temperature 20°C - 25°C, RH 45 - 70%
Conditions of use / intended use	Needs to	be processed	

# **Foreign Body Control**

Foreign material (metal, glass, plastic) must	
be absent	
Other foreign material	Natural foreign (plant) material: Max. 0,01%
Applied controls	Depends per supplier
Remarks	Optical sorter, metal detection
	Purity 99,99%

## **Recommended declaration of ingredients**

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Ingredients: White quinoa 100%		1

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Ingredient information

Ingredient:	Additional information	Country of origin	%
Quinoa	White	Peru	100

## **Packaging**

Packaging condition	Normal atmosphere					
Weight	25 kg					
Primary packaging	Packaging Type of material Kind of plasti		Kind of plastic	Weight	Color	
					Brown	

We hereby confirm that the product and their relative packaging comply with Regulation (EC) no 10/2011, (EC) no 1935/2004, (EC) no. 1895/2005, (EC) 282/2008, (EC) no 1907/2006, (EC) no. 2023/2006 and their relative amendments.

### **Nutritional information**

Nutrition declaration	Per 100 g	Measurement units
Energy	1511	kJ
Energy	358	Kcal
Fat	6,2	g
of which saturates	0,7	g
Carboyhydrate excl. fibre	57,5	g
of which sugars	6,7	g
Fibre	8,2	g
Protein	13,8	g
Salt (based on Sodium)	0,0	g

### Allergen information

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

# **Allergen Claims and remarks**

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Physical/Chemical/Microbiological information

Moisture content (%)	<u>&lt;</u> 13	Moulds (cfu/g)	<u>&lt;</u> 10.000	Salmonella spp.(in 25 g)	Absent
		Yeasts (cfu/g)	<u>&lt;</u> 10.000	E. coli (cfu/g)	< 10

The product complies with the requirements set out in the European Regulation (EC) No. 1881/2006 for certain contaminants and in Regulation (EC) No. 834/2007, Regulation 889/2008 and Regulation (EC) No 396/2005 for the maximum residue levels of pesticides.

#### **GMO**

Does not contain any ingredients, additives or flavours derived from or produced using GMOs or their derivatives, and all reasonable steps have been taken to avoid contamination from GMOs or their derivatives.

Labelling is not required according to EU regulation EC No. 1829/2003 and traceability is assured according to EU regulation EC No. 1830/2003.

#### Irradiation

This product is not irradiated nor are any of the ingredient or processing aids used in or for production irradiated.

#### Nanotechnology

This product is not obtained by usage of nanotechnology, nor are any of the ingredients and/or processing aids used for the production obtained by nanotechnology.

#### Legislation

This product is in compliance with the European and Dutch legislation. It is the responsibility of the customer to investigate whether or not the product complies with the regulations in the country where the product will be imported and sold.

#### Use in production

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 receiver of the goods or any other person, the quality of the goods shall be deemed to be accepted by buyer. All customer's quality control checks are to be completed on the entire load, prior to production and use.

#### Disclaimer

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Specification approval

Date	Represented by	Signature
08-09-2023	Jeannette van Nes	- 40
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