

SPECIFICATION SHEET

Review: 1

Date: 13/01/2022

Item: Organic Tricolor Quinoa with Vegetables

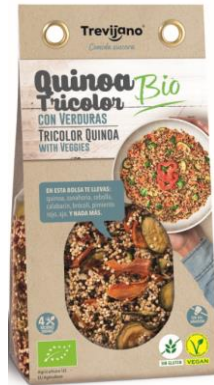
Format: 250g Bag

Number of servings: 4

EAN 13: 8410770911291

Customs Tariff Code: 10.08.50.00

ES-ECO-025-NA



Description and Intended Use

Product obtained from the dehydration of fresh vegetables mixed with white, red and black quinoa, from Organic Farming. Cook in boiling water for 15 minutes.

Ingredients and Presentation

Tricolor quinoa (82%)	Whole
Carrot	16x16mm
Onion	1-3mm
Zucchini	Slices
Red pepper	1-3mm
Broccoli	Florets
Garlic	Powder

Allergens

May contain traces of gluten, celery, mustard, sesame seeds and hazelnuts.

Packaging

Polypropylene bag with sugar-cane cardboard label and metal eyelet.
Modified atmosphere packaging.

Shelf-life and Storage Conditions

18 Months in relative humidity conditions of <65%.
Store in a cool, dry place.

Transport Conditions

Does not require refrigerated vehicle for transport.
Check the "Logistics" document for more information on this matter.

Organoleptic Characteristics

Color	Mix of cream, black, red and green.
Smell	Typical of quinoa and vegetables.
Flavor	Typical of quinoa and vegetables.
Appearance	Healthy food.

Physical-Chemical Characteristics

Dampness	Max. 15% (in vacuum stove 70°C 6 hours).
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Microbiological Characteristics

Microorganisms	Samples		Limits	
	n	C	m	M
Clostridium perfringens	5	2	$\leq 10^2$ cfu/g	$\leq 10^3$ cfu/g
Escherichia coli	5	2	$\leq 10^2$ cfu/g	$\leq 10^3$ cfu/g
Staphylococcus coagulasa	5	2	$\leq 10^2$ cfu/g	$\leq 10^3$ cfu/g
Molds and yeasts	5	2	$\leq 10^3$ cfu/g	$\leq 10^4$ cfu/g
Salmonella a.s.p.p.	5	0	Absence in 25g	

Nutritional Information

	Value expressed in	Per 100 g	Per serving 62,5 g	GDA*
Energy value	kJ	1491	932	11%
	Kcal	353	221	11%
Fat	g	5,2	3,2	5%
of which Saturated	g	0,6	0,4	2%
Carbohydrates	g	59	37	14%
of which Sugars	g	13	8,3	9%
Fibre	g	9,9	6,2	25%
Proteins	g	12	7,8	16%
Salt	g	0,11	0,07	1%

Labelling Information

Product denomination	Manufacturer information
List of ingredients	Net weight
Allergens and traces if contained	EAN13
How to use	Lot and Best Before Date
Storage conditions	Nutritional Information

According to REGULATION (EU) n° 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers.

Legal Requirements

Allergens: REGULATION (EU) n° 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of Food information to consumers and its subsequent modifications.

Microbiology: COMMISSION REGULATION (EC) n° 1441/2007 of 5 December 2007 on microbiological criteria for foodstuffs and its subsequent modifications.

Food packing: COMMISSION REGULATION (EU) 2018/79 of 18 January 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with Food and its subsequent modifications.

Hygiene of Food products (HACCP).

Toxins and heavy metals: COMMISSION REGULATION (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs and its subsequent modifications.

Pesticides: REGULATION (EC) No 396/2005 of the European Parliament and of the council of 23 February 2005 on maximum residue levels of pesticides in or on Food and feed of plant and origin and its subsequent modifications.

Ionizing radiation: RD 348-2001 of 04/4 on ionizing radiations and subsequent modifications.

OGM: REGULATION (EC) No 1830/2003 of the European Parliament and of the Council of 22 September 2003 Concerning the traceability and labeling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms and its subsequent modifications.

Organic production: REGULATION (EU) 2018/848 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 30 May 2018 on organic production and labelling of organic products and repealing Council Regulation (EC) No 834/2007 and its subsequent modifications.