

# DATA SPECIFICATIONS

**baking seeds**

## Quinoa

### Baking seed



#### Product description

Seeds of Wild Chenopodium Quinoa (Chenopodiaceae family)

#### Application

Individual taste

#### Packing Details, Shelf-life and storage

25kg bags; on pallets; 24 months from date of manufacture; Storage in a dry and cool place, keep out of direct sunlight.

#### Sensoric

Odor, colour and appearance typical.

#### Country of Origin

Bolivia, Peru



### MICROBIOLOGICAL STANDARDS

Bacillus cereus	max. 100.000 cfu/g
Clostridium perfringens	max. 100.000 cfu/g
Staphylococcus Aureus	max. 100.000 cfu/g
Campylobacter	negative in 25g
Salmonella	negative in 25g

### GMO Declaration

This product or components herof (including processing aids and additives) does not contain genetically modified organisms or components produced with genetically modified organisms.

### NUTRITIONAL VALUES

Energy	1541 kj
Protein	14.1
Fat	6.1
- of which saturated fatty acids	1.6
Carbohydrate	64.2
- of which sugar	0
- of which fiber	7.0
Sodium	5.0 mg

## LIST OF ALLERGEN

Allergen	According to recipe included		In traces possible (cross-contamination)	
	no	yes	no	yes
cereals (gluten)	x		x	
crustaceans	x		x	
egg	x		x	
fish	x		x	
peanut	x		x	
soya	x		x	
milk	x		x	
nuts	x		x	
celery	x		x	
mustard	x		x	
sesame	x		x	
sulphur dioxide & sulphate	x		x	
lupin	x		x	
molluscs	x		x	

## Legal information and Certificates

The product complies with the requirements of German food law and EC regulations.

IFS, ISO22000:2011, ISO22000:2005, ISO22002-1:2009, FSSC22000, ISO9001:2008, Halal, Kosher, NON-GMO of SGS, HCCP

**The specification is valid until revoked and replaced all previous issues.**