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KINGSGROVE NSW 2208 AUSTRALIA
PH 02-9502-6500 FX 02-9502-6511

PRODUCT SPECIFICATION	Spec. Code:	QUIN060 QUIN070
QUINOA RED	Issue No:	5
	Change Notice No:	4
	Date Issued:	28.12.2017
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Product Name	Quinoa Red
Country of Origin	Peru
Description	Quinoa Red is a small, semi-flattened round shape.
Intended Use	Food Ingredient
Ingredients Listing	Quinoa Red (100 %)

Halal Accreditation	Quinoa Red is not Halal certified.
Kosher Accreditation	Quinoa Red is Kosher certified.
Allergens	Quinoa Red contains no known allergens.
GMO Statement	Quinoa Red is a Non–GM product.
Regulatory Requirements	1. All processing must be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. 2. Shall meet and conform to all current food legislations.

Chemical and Physical Requirements		
Analytical	**Specifications**	**Units**
Moisture	≤ 12.0	%
Broken Grains	≤ 1.5	%
Damaged Grains	≤ 1.0	%
Sprouted Grains	≤ 0.01	%
Covered Grains	≤ 0.25	%
Immature Grains	≤ 0.5	%
Purity	≥ 99.98	%
Saponin	≤ 0.005	%

Nutritional Information			
Nutrients		**Amount per 100 g**	**Units**
Moisture		13.0	g
Total Ash		2.38	g
Energy		1560.6	kJ
Protein		13.47	g
Fat	Total	5.5	g
	Saturated	0.78	g
Carbohydrate	Total	66.05	g
	Sugar	6.32	g
Dietary Fibre		5.5	g
Sodium		3.1	mg
Information obtained from the supplier			

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Authorised by: Sandy Tsoutsas	Signature:	Date: 28.12.2017

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Organoleptic Requirements	
Test / Parameter	**Specifications**
Colour	Dark red
Flavour / Odour	Characteristic, with no objectionable flavours and odours
Appearance	Free flowing dark–red seeds

Microbiological Requirements		
Test / Parameter	**Specification**	**Units**
Total Plate Count	≤ 100 000	cfu/g
Yeast	≤ 1 000	cfu/g
Mould	≤ 10 000	cfu/g
Coliforms	≤ 100	M.P.N./g
E. Coli	≤ 3	/g
Salmonella	Not Detected	/25 g

Packaging Requirements	1. Product shall be packed into multiwall Kraft paper bags with sewn closure or 1 Kg poly bags. No staples, wire closures or castrating rings to be used. 2. Bags to be clearly marked with product name, net weight, batch / lot number, best before date and supplier's details. 3. The delivery temperature shall be ambient temperature.
Pack Size	25 Kg / 1 Kg
Storage and Shelf-Life	1. Optimum quality will be maintained when the product stored at ambient temperatures (≤ 25°C), in dry, clean conditions, protected from heat or sunlight. 2. If stored as requested, the product should have a shelf life of minimum two (2) years from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

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