

Product name:	Wholegrain Quinoa
Product code:	NGWQ
Description	Whole white / light brown quinoa grains. Fully ripened seeds of selected low-saponin ("sweet") varieties of Chenopodium quinoa species harvested when fully matured and dry. Lightly polished after harvest.

INGREDIENTS	
Ingredients:	White Quinoa
GM ingredients:	None
Irradiated ingredients:	None
Artificial colours:	None
Flavourings:	None
Artificial preservatives:	None
Added sugar:	None
Added salt:	None

SOURCING & STANDARDS	
Origin:	UK: Produced, processed and packed in the UK
Certification:	All quinoa sourced from British farms certified to <i>Red Tractor Farm Assurance scheme for Crops and Sugar Beet</i> or equivalent standards. Processor and packer (for 1-tonne, 25kg bags) certified to BRC Grade A (minimum) standard.
Legal standards:	Product complies with provisions of all applicable EU legislation

NUTRITION	<i>typical values per 100g</i>
Energy	1547KJ / 367kcal
Fat	6.5g
of which saturates	0.8g
of which mono-unsaturated fat	1.7g
of which poly-unsaturated fat	3.9g
Carbohydrate	58.5g
of which sugars	8.7g
Fibre	6.7g
Protein	15.2g
Salt	0.01g

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STORAGE & USE	
Date marking:	Best before end: 2-3 years from production
Storage conditions:	Ambient (ideally dry, cool, dark)
Use:	Not to be consumed raw
Preparation:	Rinse, cover with 1 to 2 parts water or stock for every 1 part quinoa, bring to the boil and simmer for 15 minutes.
Suitable for freezing:	No
Suitable for microwaving:	No

PACKAGING	
Pack size(s):	1mt / 25kg bags
Primary packaging (food contact):	1mt bag: Polypropylene (Repol H030SG) 25kg bags: MDPE / Polypropylene / Paper All primary packaging certified as compliant with current UK/EU regulations for materials in contact with foodstuffs. Food contact declarations can be provided on request.
Pallet configurations:	1 x 1mt bag per pallet 40 x 25kg bags per pallet; 5 bags per layer

ORGANOLEPTIC STANDARDS	
Appearance, colour:	Consistent shape and size; good even light creamy brown colour
Odour, flavour:	Clean, natural, nutty odour; nutty taste without taints
Texture:	Hard - product requires cooking

PHYSICAL STANDARDS	
Purity:	Minimum 99.95%; target 99.99%
Moisture content:	Maximum 11%

MICRO STANDARDS	
Bacillus cereus ¹	Target 10^2 cfu/g; Max 10^4 cfu/g
Clostridium perfringens ¹	Target 10^2 cfu/g; Max 10^3 cfu/g
E. coli ¹	Target 10^2 cfu/g; Max 10^3 cfu/g
Moulds ¹	Target 10^2 cfu/g; Max 10^4 cfu/g

MICRO STANDARD REFERENCES	
1. Institute of Food Science & Technology (UK) (1999) Development and Use of Microbiological Criteria for Foods (accessed via Campden BRI Mercado database, May 2018)	

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MYCOTOXINS	
Aflatoxin (B1 + B2 + G1 + G2)	<4.0 µg/kg
Aflatoxin B1	<2.0 µg/kg
Ochratoxin A	<5.0 µg/kg
Deoxynivalenol	<750 µg/kg
Zearalenone	<75 µg/kg

ALLERGENS	
Allergens present in product	None
Gluten-free status	Gluten-free: <5ppm gluten
Allergen advice	Allergens present on processing and packing line: Cereals containing gluten, Soya Allergens present on processing and packing site: Cereals containing gluten, Soya

DIETARY SUITABILITY	
Suitable for lactose intolerant	Yes (not certified)
Suitable for coeliacs	Yes (not certified): COA confirming gluten at <5ppm can be provided if required
Suitable for vegans	Yes (not certified)
Suitable for vegetarians	Yes (not certified)
Kosher	Yes (not certified)
Halal	Yes (not certified)

DOCUMENT HISTORY	
First issue	30/11/2014
Revised	19/06/2018

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