

# Product Specification

## Red Quinoa

<b>SENSORY PROFILE</b>	<b>Appearance/ Color</b>	Reddish
	<b>Aroma/ Flavor</b>	Characteristic of product
	<b>Texture</b>	Firm, free flowing.
<b>ANALYTICAL PROPERTIES</b>	<b>Moisture</b>	13 % max.
	<b>Broken Grains</b>	0.1 % max.
	<b>Stones</b>	0 %
	<b>Size</b>	1.4 mm to 1.6 mm
	<b>Entire Grains</b>	99.0%
	<b>Foreign Matters</b>	0.1 % max
	<b>Infestation</b>	Nil
	<b>Additive</b>	Free from any additive or preservative
	<b>Ingredient Listings</b>	Red Quinoa
<b>MICROBIOLOGICAL CRITERIA</b>	<b>Aerobic Plate Count</b>	<100,000 cfu/g
	<b>Coliform</b>	< 100 cfu/g
	<b>E.Coli</b>	<3 cfu/g
	<b>Yeast Count/ Mold Count</b>	< 500 cfu/g
	<b>Salmonella</b>	Negative in 25 g
<b>GENERAL PROFILE</b>	<b>Product Description</b>	Quinoa seed is mature seed of the species <i>Chenopodium quinoa</i> W. Quinoa grains have small round shape, semi flattened of red color. It is great source of protein and amino acids as well as other vitamins and minerals.
	<b>COR</b>	535
	<b>Product Origin</b>	Peru
	<b>Storage</b>	Cool & dry with good warehousing practices
	<b>Shelf Life</b>	24 Months from the date of production
	<b>Regulatory Compliance</b>	Compliance to all applicable local/r national regulatory requirements (Quality & Food Safety)
	<b>QA/ Food Safety System</b>	SQF Edition 7.2, lev.02
	<b>Production Code/ lot traceability</b>	5 0251 M - # 5 Year of Production(2015)/ 025 Julian Date of The Year (Jan.25)/ # 1 Shift of production 1 <sup>st</sup> shift. M for internal traceability. OR Best before : Year-Month-Day
	<b>Allergen Program In Placed</b>	Yes

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ALLERGEN INFORMATION				
COMPONENT/ ALLERGENS DESCRIPTION	McNicol			DESCRIPTION
	Present in Product	Present in same Line	Same Plant	TYPES EXIST IN THE FACILITY <i>examples</i>
<b>Peanut or its derivatives</b> , e.g., Peanut - pieces, protein, oil, butter, flour, and mandelona nuts (an almond flavoured peanut product) etc. Peanut may also be known as <b>ground nut</b> .	No	No	Yes	All type of peanuts ( RS, RNS, Sudani, inshell, BBQ, lemon, kri kri, sugar, raw, chocolate)
<b>Tree Nuts</b> (almonds, Brazil nuts, cashews, hazelnuts(filberts), macadamia nuts, pecans, pine nuts (pinyon, pinon), pistachios and walnuts <b>or their derivatives</b> , e.g., nut butters and oils etc.	No	No	Yes	All types
<b>Sesame or its derivatives</b> , e.g., paste and oil etc.	No	No	Yes	Sesame seeds, tahini
<b>Milk or its derivatives</b> , e.g., milk caseinate, whey and yogurt powder etc.	No	No	Yes	Buttermilk powder, cheddar powder, parmesan powder , blue cheese powder
<b>Eggs or its derivatives</b> , e.g., frozen yolk, egg white powder and egg protein isolates etc.	No	No	No	-
<b>Fish or its derivatives</b> , e.g., fish protein and extracts etc.(bass, flounder, cod)	No	No	Yes	In can
<b>Shellfish</b> (including crab, crayfish, lobster, prawn and shrimp) & <b>Mollusks</b> (including snails, clams, mussels, oysters, cockle and scallops) <b>or their derivative</b> , e.g., extracts etc.	No	No	No	-
<b>Soy or its derivatives</b> , e.g., lecithin, oil, tofu and protein isolates etc.	No	No	Yes	Soya bean, soya sauce for almond, hydrolyzed soya proteins for spice blends
<b>Wheat or its derivatives</b> , e.g., flour, starches and brans etc.	No	No	Yes	Wheat flour, bulgur, wheat semolina,
<b>Sulphites</b> , e.g., sulphur dioxide and sodium metabisulphites etc.	No	No	Yes	Dried fruits, dehydrated onion
<b>Mustard and Its derivatives</b>	No	No	Yes	Seeds, ground,
<b>Gluten</b> (Specify Source - Rye, Oats, Barley, Triticale)	No	No	Yes	Barley, wheat
<b>Tartrazine – Yellow 5</b>	No	No	No	-
<b>Other Artificial Food Colors / Flavors</b>	No	No	No	Red FDC # 3 , cheese powder, norbixin, hickory flavor, BBQ seas. Celery and black pepper oleoresin
<b>Coconut and its derivatives/ its products</b>	No	No	Yes	Coconut water, coconut shreds, pieces
<b>Mono-Sodium Glutamate (MSG)</b>	No	No	Yes	We use in spices blends
<b>Hydrolyzed Vegetable Protein HVP</b> (Source)	No	No	Yes	Soya, corn for spices blends

Note : All line equipment's are clean and verify for its cleanliness by Q.A./Q.C. We have stringent allergen program which monitors allergen production, storage and cleaning.



Doc No: STQS-QAS-03 D

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Issuance/ Rev Date/ Rev: # 3  
Jan 06.2015

Approving Authority : QA

## Red Quinoa

### Nutrition Facts

#### Valeur nutritive

Serving Size 170 g

Amount Per Serving

Calories 626

Calories from Fat 93

% Daily Value \*  
% valeur quotidienne

<b>Total Fat / Lipides</b> 10 g	<b>16%</b>
Saturated / saturés 1 g + Trans / trans 0 g	<b>6 %</b>
<b>Cholesterol / Cholestérol</b> 0 mg	<b>0 %</b>
<b>Sodium / Sodium</b> 9 mg	<b>0 %</b>
<b>Carbohydrates / Glucides</b> 109 g	<b>36 %</b>
Dietary Fiber 12 g	<b>48 %</b>
Sugar / Sucres 0 g	
<b>Protein / Proteines</b> 24 g	
Vitamin A / Vitamine A	<b>0 %</b>
Vitamin C / Vitamine C	<b>0 %</b>
Calcium / Calcium	<b>8 %</b>
Iron / Fer	<b>43 %</b>

\*Percentage Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.