



QUEENSWOOD

PRODUCT SPECIFICATION

This product shall comply with the requirements of the 1990 Food Safety Act, and other pertinent legislation to ensure the Legality, Safety and Quality of the product

PRODUCT:	Organic Quinoa Flour
PRODUCT CODE:	FLR170
DESCRIPTION:	Quinoa flour is a small grain that has been ground into flour
COUNTRY OF ORIGIN:	Bolivia
PACKAGING:	3 ply paper bags
STORAGE CONDITIONS:	Store in cool, dry, hygienic conditions
PHYSICAL & CHEMICAL PARAMETERS:	Moisture: 13% max Ash: 2.3g Gluten Content: <20ppm Metal Detection: 2.5mm Ferrous / 3mm Non Ferrous
MICROBIOLOGICAL ANALYSIS:	TVC: 100,000 cfu/g max Coliforms/Enterococci: 10,000 cfu/g max E.Coli: Absent Staph Aureus: Absent Bacillus Cereus: Absent Yeasts and Moulds: 500 cfu/g max Clostridium Perfringens: Absent Salmonella spp: Negative in 25g Listeria spp: Absent L.Monocytogenes: Absent Pseudomonas spp: Absent Campylobacter: Absent Aflatoxin: Absent Ochratoxin: Absent
NUTRITIONAL INFO:	Typical Values per 100g Energy (kcal): 356 Energy (kJ): 1505 Protein: 13.7g Carbohydrates: 64.3g <i>Of which sugars:</i> 3.5g Fibre: 14g Fat: 7.1g <i>Of which saturated:</i> 0.96g Sodium: 8.9mg Source: Supplier
ORGANOLEPTIC PROPERTIES:	Appearance: Flour that is creamy white in appearance. Flavour: It has a light delicate "nutty" taste. Texture: Of a flour
INGREDIENTS:	Organic Quinoa (100%)
SHELF LIFE:	24 months from receipt at Queenswood if stored in correct conditions.
LAST UPDATED:	October 2007
REFERENCE NO:	I050

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<u>Allergen</u>	<u>Contains Yes / No</u>	<u>Comments</u>
Cereal containing gluten	NO	
Crustaceans	NO	
Eggs	NO	
Fish	NO	
Peanuts	NO	
Soybeans	NO	
Milk or milk derivatives	NO	
Nuts / Nut Oil or Nut Derivatives	NO	
Celery	NO	
Mustard	NO	
Sesame Seeds	NO	
Sulphur Dioxide (SO ₂) and sulphites at >10mg/Kg or 10mg/L as expressed as SO ₂	NO	
Molluscs	NO	
Lupin	NO	

Supplier - Queenswood Natural Foods Ltd.

Date: 09 10 07