

Document: BQ-032

Version: 7

Date : 03.08.2022

THE
**BRITISH
QUINOA**
COMPANY

Product Information:

Product name:	British Quinoa Flour Stabilised
Product code:	QB Flo
Product description:	Milled White quinoa seed
Ingredient:	100% Quinoa Seed (Chenopodium quinoa)
Origin:	UK

Physical Specification:

Particle Size	<0.25mm diameter
Impurities (EVM)	Max: 0.1%
Glass, Wood, Plastic, Metal, Stones	Absent
Live Infestation	Absent
Moisture Content	Max: 13%

Sensory Specification:

Smell	Characteristic nutty odour, free from foreign odours.
Flavour	Characteristic nutty flavour, free from foreign flavours.
Texture	Free flowing finely milled flour.
Appearance	Off white to cream coloured flour.

Dietary Information:

Genetically Modified Ingredient	No
Irradiated Material	No
Organic	Certified Organic version available
Suitable for Vegetarians	Yes, not certified
Suitable for Vegans	Yes, not certified
Suitable for Coeliacs	Yes
Suitable for Lactose Intolerant	Yes
Kosher	Yes, not certified
Halal	Yes, not certified

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The British Quinoa Company Ltd | Sycamore House | Hordley | Ellesmere | Shropshire | SY12 9BH

Company No. 08058886 VAT No. I42082347 Registered Address: Sycamore House, Hordley, Ellesmere, Shropshire, SY12 9BH

Microbiological Specification:

Coliforms:	<1,000 cfu/g
Salmonella:	None in 25g
Bacillus Cereus:	<20 cfu/g
E.coli:	<10 cfu/g
Yeast and Mould:	<1,000 cfu/g

Mycotoxins:

Deoxynivalenol	< 750 µg/kg
Zearalenone	<75 µg/kg
Aflatoxin (B1+B2+G1+G2)	<4µg/kg
Ochratoxin A	<3 µg/kg

Heavy Metals:

We declare that any heavy metal residues present in this product conform to current EU and UK legislation.

Pesticides:

We declare that any pesticide residues present in this product conform to current EU and UK legislation.

Nutritional Value per 100g:

Energy	1550kj /368kal	Source: - Analytical ALS 16.06.2018
Protein	14.3	
Carbohydrates	65.7	
<i>of which sugars</i>	2.6	
Fat	6.8	
<i>of which saturates</i>	0.8	
Fibre	6.8	
Sodium	<3mg	

Allergens:				
Allergen food source	Present in product	Processed on same line	Present on site	Comments
Cereals containing gluten and products thereof	No	No	No	Tested to <20ppm
Crustaceans and products thereof	No	No	No	
Egg and products thereof	No	No	No	
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soyabeans and products thereof	No	No	No	
Milk and products thereof (inc lactose)	No	No	No	
Nuts and products thereof	No	No	No	
Celery and products thereof (inc Celeriac)	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur dioxide and sulphites (>10mg/kg SO ₂)	No	No	No	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	

Packaging:	
Type	Bag
Material	Paper
Weight	16kg
Units per pallet (max)	65 (5 x 13)
Pallet Type	Wooden
Pallet Dimensions	1.0 x 1.2 M
Pallet Height	1.2 M


Product:



Shelf Life:

Up to 24 months from date of packaging, and 6 months minimum upon delivery to customer.
 Store in a cool and dry place.

Specification Agreement:

Customer:			
Agreed by Customer:		Agreed by The British Quinoa Company Ltd:	
Signature:		Signature:	
Print Name:		Print Name:	Louise Harding
Job Title:		Job Title:	Technical Manager
Date:		Date:	03.08.2022

If the specification is not signed and returned within 4 weeks, The British Quinoa Company Ltd will assume its acceptance by the customer.