Product Information

Ingredients	Organic Amaranth
Organic Certification	Organic Certifiers
Country of Origin	Bolivia, India
Gluten-Free	Verified Gluten-Free via lot specific lab analysis. Edison Mercantile, LLC threshold: <10ppms of Gluten
Allergen-Free Production	Processed and Repacked on a dedicated production lines free of the FDA 'Big 9' allergens (wheat, peanuts, tree nuts, milk, eggs, fish, shellfish, soy, and sesame).

Regulatory Compliance

National Organic Program	Edison Mercantile, LLC handles products that meet or exceed USDA organic standards that comply with the regulations contained in 7 CFR Part 205 National Organic Program Rules for products labeled as Organic. NOP # 22-1111
FDA / FSMA	Edison Mercantile, LLC is registered with the FDA and compliance with the Bioterrorism Act of 2002. Product is food-grade and complies with the FD&C Act and FSMA Preventive Controls for Human Food rule (21 CFR Part 117). Food-contact packaging complies with FDA requirements.
SDS	Safety Data Sheet available on website: www.edisongrainery.com

Sensory Analysis

Color	Yellow
Shape / Texture	Round Kernels
Taste / Aroma	Typical of Amaranth. Without any off flavor

Standard Specifications

Purity	>/= 99.9%
Moisture	<12.0%
Infestation	None

Microbiology & Gluten Limits / Testing Method

Aerobic Plate Counts	<500,000 CFU/g AOAC	**L. monocytogenes.**	Negative/25g AOAC 2016.08	
Coliform	<5000 CFU/g AOAC 991.14	**Salmonella**	Negative/25g AOAC 2016.01	
E. coli	<10 CFU/g AOAC 2014.05	**Yeast**	</= 10,000 CFU/g AOAC 2014.05	
Gluten	< 10 ppm AOAC RI 061201	**Mold**	</=10,000 CFU/g AOAC 2014.05	

Allergen Statement

Component	Present in Product	Supplier Processed on Shared Equipment	Edison Mercantile, LLC Processed on Shared Equipment	Present in Facility
Peanuts or derivatives	No	No	No	No
Tree Nuts or derivatives	No	No	No	No
Milk or derivatives	No	No	No	Yes – with robust allergen preventive controls
Egg or derivatives	No	No	No	No
Fish or derivatives	No	No	No	No
Shellfish or derivatives	No	No	No	No
Soy or derivatives	No	No	No	No
Wheat or derivatives	No	No	No	No
Sesame or derivatives	No	No	No	No
Gluten or derivatives	No	No	No	No

- Milk allergen is in the form of cheese powder packets, which remain intact during packaging.
- Q Mac is processed on dedicated equipment not used for general retail packing.
- Edison Mercantile meets or exceeds FDA standards for 'gluten-free, our threshold is <10ppms.
- Lot specific gluten results are available at www.edisongrainery.com.

Product Declarations

Organic	Certified USDA Organic by Organic Certifiers
Kosher	Certified Kosher by Chicago Rabbinical
Gluten-Free	Verified Gluten-Free via lot-specific COA
Non-GMO	Edison Mercantile, LLC is part of the USDA National Organic Program which prohibits the use of GMOs
Non-Hydroponic	Soil grown ingredients
Irradiation	Non-irradiated product
Additives / Preservatives	Additive-Free and Preservative-Free
HACCP / GMP	Annual 3rd party

Processing Risk Aversion / Quality Assurance

Dry, Mechanical Cleaning	Rare Earth Magnet, Vibratory Sifter, Optical Laser Color Sorter, Free-flow Metal Detection, and Finished-goods Metal Detection
Product Testing	Every incoming product lot is tested by an independent third-party ISO/IEC 17025 certified laboratory for microbiological and gluten levels prior to Edison Mercantile production. Lot-specific Certificates of Analysis are available on our website: www.edisongrainery.com
Equipment Testing	ATP swab of food contact surfaces prior to production
Finished Product Metal Detection	Rejection Thresholds
	Stainless: 5.556 mm (bulk) / 1.8 mm (retail & food service)
	Non-Ferrous: 5.5 (bulk) / 1.2 mm (retail & food service)
	Ferrous: 2.5 mm (bulk) / 1.5 mm (retail & food service)

Production / Hazard Analysis / Quality Assurance

Hazard Identification	Consideration is given to hazards which may be present in the product; occurring naturally, unintentionally, or may be intentionally introduced for economic gain. Areas of concentration include Biological, Chemical and Physical Hazards.
Biological Hazards includes testing for microbiological contaminated such as parasites & environmental pathogens	A lot specific composite sample is submitted to an ISO Certified Lab for pathogen/gluten analysis. These results serve as our COA. Positive Release is granted by QC upon reviewing results and confirming the levels to align with Customer's Specs and Edison's Thresholds.
Chemical (Including radiological) hazards such as pesticide, drug residues, natural toxins, decomposition, additives, and food allergens	Random testing for pesticide residues by Organic Certifying agency. Facility including Process & Production Equipment are free of the Big 9 Allergens. Edison Mercantile, LLC brand, Edison Mercantile products are certified organic. Supply Chain / Supplier Verification protocols.
Physical hazards, if not prevented and controlled, may seriously affect food safety such as stones, glass, and metal fragments	All products must successfully pass through an operating Metal Detector. All products undergo appropriate dry, mechanical cleaning process.
Critical Control Points	All products must successfully pass through an operating Metal Detector and be reviewed by a PCQI. Free Flow CCP Limits: 2.0 mm Ferrous / 2.0 mm Non-Ferrous / 2.0 mm Stainless Steel Bulk CCP Limits: 2.5 mm Ferrous / 5.5 mm Non-Ferrous / 5.556 mm Stainless Steel Retail CCP Limits: 1.5 mm Ferrous / 1.2 mm Non-Ferrous / 1.8 mm Stainless Steel
Food Safety Modernization Act (FSMA) Compliance	Edison Mercantile, LLC has identified and implemented mitigation strategies at actionable process steps during a vulnerability assessment in accordance with (21 CFR 121.135). The regulation requires that individuals (PCQI)identifying and explaining the mitigation strategies "have successfully completed training for the specific function at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or be otherwise qualified through job experience to conduct the activities." Edison Mercantile, LLC has PCQI staff oversight in Operations, Production, QC, and Warehouse. Our trained PCQIs proof of knowledge are posted online.
HAACP	HACCP program. FDA requirements implemented which include current Good Manufacturing Practices and Food Safety Plan with hazard analysis and process, allergen, sanitation, and supply-chain preventive controls. PCQIs conduct vulnerability assessments to identify and implement mitigation strategies at actionable stages of the process. Real-time documents are reviewed within seven business days.
Pest Control	As a certified organic facility, Edison Mercantile, LLC does not use pesticides on-site. Pest control is achieved through non-chemical measures including management of environmental factors to prevent pest reproduction via the use of tin-cats with glue boards, pheromones and pheromone traps, and insect light traps. Interior / exterior surveys are conducted weekly by in-house staff and monthly by a licensed professional pest control service.

Storage / Stability / Use

Recommended Storage	In cool (50-70 F, 65% RH) dry environment. Transport at ambient conditions; dry, clean, and odorless containers.
Humidity	70% maximum
Shelf Life	Best within 24 months from date of manufacture under proper storage conditions.
Preparation	Must be cooked prior to consuming.

Lot Code Explanations

Example: **AAH00-1073-BO-542-2158**		
	Explanation	**Translation**
AAHOO	3-letter Product Code	Ancient Grain/Amaranth/Organic
1073	Date lot received from supplier using 3-digit Julian date + extra digit for year	Received on 107 = June 14 9 = 2023
BO	Country of origin using ISO 2-letter country code	From Bolivia
542-2158	7-digit internal control number	Internal control number

Standard Pallet Specifications

Description	Number 1 or number 2 wooden pallets. Standard 4-way entry. Clean and correct size for product. Corrugated slip-sheet on base.
Size	Approximately: 40" x 48" x 5"
Weight	Estimated 65 lbs. per pallet
Loaded Weight	2,500 lbs. maximum
Pallet Wrap	Clear cast film
Pallet Configuration	Single stack only. Refer to Food Service Specifications

Packing Specifications – average pack size listed

Industrial Unit Packaging (25lb. unlined Kraft Bag)

Net Weight	Material	Dimensions (W x H x Gusset)	Label Info
25 lbs.	Food Safe material. Brown Kraft Bag.	16 "x 25" x 4"	Organic Product Name, Unit Weight, Lot Code, Best if Used by Date, Country of Origin, Certifications

Food Service Packaging (5 lb. bag)

	Units per Case	Gross Weight	Material	Dimensions (L x W x H)
3 lb.	4	22 lb.	Food Grade BPA-free BOPP/Cotton Paper/PET/LDPE film stand-up pouch with zipper closure (Heat sealed)	9 x 13" x 94"

Retail Packing (16oz. bags)

	Units per Case	Gross Weight	Material	Dimensions (L x W x H)
16 oz.	6	7 lb.	Food Grade BPA-free BOPP/Cotton Paper/PET/LDPE film stand-up pouch with zipper closure (Heat sealed)	6"x 9" x 3"

Nutrition per 100g

Total Calories (Cal): 330			
Total Fat (g)	6..7	Total Carbohydrates (g)	64
Saturated Fat (g)	1.9	Dietary Fiber (g)	8.8
Trans Fat (g)	0	Total Sugars (g)	1.1
Cholesterol (mg)	0	Added Sugars (g)	0
Sodium (mg)	0.04	Protein (g)	14
Vitamin D (mcg)	0	Iron (mg)	4.57
Calcium (mg)	47	Potassium (mg)	563

Nutritional information obtained from manufacturer / supplier. 764

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