



PRODUCT SPECIFICATION



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PRODUCT

QUINOA FLAKES ORGANIC

QUFO151

Product Description	Quinoa Flakes Organic
Primary Country of Origin	Bolivia
Ingredients	Quinoa 100%
Allergens Present	None
GMO	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
Certifications	Kosher, Organic
Production Statement	Small, round shaped, slightly flattened, white colour seeds obtained from the quinoa plant, a native to Peru. It is an agricultural product, containing no additives or preservatives and may be subject to seasonal colour and flavour variations.

Suitability	<input checked="" type="checkbox"/> Halal	<input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> Vegan	<input checked="" type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input checked="" type="checkbox"/> Lacto-vegetarian	<input checked="" type="checkbox"/> Ovo-lacto-vegetarian

NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	1538 kJ
Protein	13 g
Fat Total	3.8 g
- Saturated	0.46 g
- Transfat	0 g
- Polyunsaturated	Unavailable
- Monounsaturated	Unavailable
Cholesterol	0 mg
Carbohydrates	70.44 g
- Sugars	1.89 g
- Dietary fibre, total	8.8 g
Sodium	19.25 mg
Potassium	Unavailable
Gluten	#ND

ANALYTICAL SPECIFICATIONS

Organoleptic	Colour	White
	Odour	Odours
	Appearance	Small, round, semi-flat grains

Physical	Purity	More than 99.9%	Chemical	Moisture	Max 13.5%
	Damaged grains	Less than 0.05%			
	Size	1.4mm – 1.8mm			

Microbiological	Plate Count cfu/g	< 300000
	Coliforms (cfu/g)	< 1000
	E coli (cfu/g)	< 10
	Salmonella (P-A/25g)	Absent
	Yeast & Mould (cfu/g)	< 5000

Sulphates	None		
Quarantine Treatments	None		

STORAGE / SHIPPING

Shelf Life	3 years from time of manufacture
Storage	Recommended max 21°C, Max humidity 70%; Cool dry place, out of direct sunlight, free from toxic
Packaging	25 kg bag
Units Per Pallet	40
Pallet Weight	1000 kg

Approved by

Y. Ryan – Version 2. 03/2023

