



PRODUCT SPECIFICATION

ORGANIC WHITE QUINOA FLOUR

DEFINITION:

- Stone ground, Organic Quinoa (White Peruvian), grown and produced in accordance with Certified Organic regulation. An ancient food product which, though grain-like, is actually the seed of the plant *Chenopodium Quinoa Wildenow*. This plant is native to the Andean highlands. The seeds are washed after harvest to remove saponins, which are bitter, naturally-occurring glycosides.

PACKAGING/SHELF LIFE/STORAGE CONDITIONS:

- The package consists of a 25 or 50 lb. multi-wall Kraft paper bag.
- Shelf life of the product is about 2 years, under recommended storage conditions.
- To preserve product quality, dry storage below 75° at less than 65% humidity.

PHYSICAL CHARACTERISTICS:

- The product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
- The product shall be as free of all types of foreign material as can be achieved through Good Manufacturing Practices.
- Microbiological: This product is considered not ready to eat (NRTE) and requires further processing. As a result no microbiological guarantees are provided
- This product is manufactured in accordance with current good manufacturing practices set forth in the Federal Food, Drug and Cosmetic Act and applicable state Statutes and Regulations and in compliance with Organic Processing Regulations

CERTIFIED ORGANIC: QAI International

KOSHER APPROVED: Blue Ribbon Kosher

CHEMICAL COMPOSITION

- **Moisture:** < 13.5%
- **Protein:** >10%
- **Ash:** 1.5% +/- .5%

INGREDIENTS:

- Organic White Peruvian Quinoa.

ALLERGEN STATEMENT:

- This product contains no Egg or Egg products, Milk, or Milk products, Peanuts or Peanut products, Tree Nut products (almond, brazil nut, cashew, chestnut, hazelnut (fiber), macadamia nut, pecan, pine nuts, pistachio, or walnut), Soybeans or Soybean products, Seafood, Sulfites