

Product Specification

Quinoa red organic

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Botanical name	Chenopodium quinoa
Shelf life	12 months in original closed packaging
Storage	between 4-16C and max. 70% relative humidity

Characteristics	Result
appearance	reddish
Odour	no off smell
Flavour	no off taste
Texture	small, flat round seed

Microbiological information	Limit
Molds:	absent
Salmonella:	absent in 25g
E-Coli:	<100 cfu/g
Moisture:	< 14 %

Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.



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Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Animal Testing

We confirm that we do not conduct or commission animal testing of any products.