



Product Specifications

**Organic Amaranth GF**

Gluten Free

Spd: A-210092  
 Specific: -  
 Version: 120123  
 ref: NIB  
 rec: 278  
 nr. of pages: 2

**1. Identification**

Article name: Organic Amaranth GF  
 Description: Certified product from organic farming  
 GN Code:  
 Origin: India  
 Production Process: Receiving, packing, labeling, storage

**2. Composition**

Composition:

Ingredients: Organic Amaranth (100%)

Additives: No Additives

**3. Organoleptical characteristics**

Appearance: Very small seeds  
 Colour: Cream/beige  
 Taste: Product specific, fresh  
 Smell/Odour: Product specific, fresh

Radioactivity

**3. Chemical and physical characteristics**

Sieve analysis Total (mm):	-	Admixture (%):	-
Sieve analysis > 600 µm:	-	Broken grains (%):	-
Sieve analysis > 500 µm:	-	Unhulled kernels (%):	-
Sieve analysis < 500 µm:	-		
Sieve analysis < 250 µm:	-		
Sieve analysis < 200 µm:	-		
Sieve analysis < 160 µm:	-		
Sieve analysis < 100 µm:	-		

**5. Nutritional characteristics**

Energetic value (KJ):	1566	Fat (g/100g):	7
Energetic value (Kcal):	371	of which saturated fat (g/100g)	1
Protein (g/100g):	14	of which mono-unsaturated fat (g/100g)	-
Carbohydrates (g/100g):	66	of which poly-unsaturated fat (g/100g)	-
of which Sugars (g/100g)	2	of which cholesterol (g/100g)	-
of which Starch (g/100g)	-	of which trans fat (g/100g)	-
of which polyols (g/100g)	-	Dietary fibre (g/100g):	7
Total added sugar	-	Moisture (%):	max 14
		Sodium (mg/100g):	4

**6. Microbiological characteristics**

Total Plate Count (cfu/g):	<100.000	Staphylococcus aureus (cfu/g):	-
Yeasts & Moulds (cfu/g):	<10.000	E.Coli (cfu/10g):	<10
Bacillus Cereus (cfu/g):	-	Listeria monocytogenes (in 25g):	-
Enterobactriaceae (cfu/g):	-	Salmonella (cfu/25g):	Absent
Coliforms (cfu/g):	-	Clostridium Perfringens (cfu/g)	-

## 7. Contaminants

Aflatoxin B1 (ppb):	Acc. EU laws	Fumonisin B1+B2 (ppb):	-
Aflatoxin total (ppb):	Acc. EU laws	T2 toxin	
Ochratoxin A (ppb):	Acc. EU laws	Pesticide residues:	Acc. EU directives
Don (ppb):	max 750	Lead (ppm):	Acc. EU laws
Zearalenone (ppb):	max 75	Cadmium (ppm):	Acc. EU laws

## 8. Allergens\*

Gluten containing cereals:	<20 ppm	Nuts:	-
Milk:	-	Peanuts:	-
Eggs:	-	Sellery:	-
Soya:	-	Lupine:	-
Fish:	-	Sulphur dioxide and sulfites:	-
Crustaceans & derivates:	-	Mustard:	-
Sesame:	-	Mollucs:	-

Allergens in the Nuts in Bulk website applies when bought in small quantities that need re-packaging. The above allergen (from manufacturer) will only be applicable when purchased in bulk size original packaging.

## 9. Packaging

Type	Contents	Units per pallet	Weight per pallet (kgs)
various	various	various	1000

## 10. Labelling / traceability

Labelling:	Articlename, Quantity, Supplier
Traceability:	Barcode number

## 11. Storage

Temperature (°C):	12-15	Shelf life:	24 months
Humidity (%):	55-65	Shelf life on delivery:	12 months

## 12. Use

Use: This product can be used as ingredient for the baking industry.

Unintentional application:

**This product is suitable for the following diets:**

Vegetarians:	Yes	Gluten free:	Yes
Vegans:	Yes	Halal:	Yes
Lacto-vegans:	Yes	Kosher:	Yes

Additional: -