

### GENERAL INFORMATION

ORIGIN	SHELF LIFE	STORAGE CONDITION	BOX BAR CODE EAN13	BAR CODE EAN13
Bolivia	24 months	Store at < 20°C in a dry place	9120061851593	9120031850886
CONTENT / UNIT	BOX MEASURES	UNIT / BOX	BOX / PALETT	UNITS / PALLET
250 gram	20 x 40 x30	18	100	1800

### SUPPLIER: KASEL GmbH

Sieveringer Strasse 153/4, 1190 Vienna, Austria  
 service@vitaplus.bio, tel.: +43 1 319 2 555 0  
 www.vitaplus.bio

### CERTIFICATIONS



### TYPE OF PACKAGING

In HDPE bag with secondary packaging of cardboard.

### PRODUCT DESCRIPTION

Pasta made of Rice and Royal Quinoa

### INGREDIENTS

\*RICE FLOUR 75% AND \*ROYAL QUINOA FLOUR 25%.

\*from organic farming

### GENERAL STATEMENTS

This product is Gluten and Lactose free.

The analysis and detection of possible foreign bodies are controlled under HACCP / FSSC 2200 Quality systems.

### PRODUCT PREPARATION

8 - 13 minutes cooking time, at the sea level.

<b>CHEMICAL &amp; MICROBIOLOGICAL</b>
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Description	Unit	Value
Mold and Yeast	CFU/g	$\leq 1 \times 10^3$
E. Coli	CFU/g	< 10
Mesophilic aerobic	CFU/g	$\leq 7 \times 10^4$
S. Aureus	CFU/g	$\leq 1 \times 10^4$
Coliform	CFU/g	$\leq 1 \times 10^3$
Enterobacteriaceae	CFU/g	< 100
Humidity	--	< 11 %
Water activity	--	< 0,65

<b>SENSORY</b>
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Appearance	Loose and soft once cooked
Taste	Characteristic of quinoa
Odour	Characteristic of quinoa
Colour	Dark yellow

<b>*AVERAGE NUTRITIONAL VALUES FOR 100 g</b>
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		Energy 1548 KJ / 370 Kcal
Description	Unit	Value
Total Fat	g	1,6
Saturated fat	g	0,1
Trans	g	0,0
Cholesterol	mg	0,0
Sodium	mg	7,2
Total Carbohydrates	g	80,6
Dietary Fibre	g	0,7
Protein	g	8,5
Calcium	mg	8,6 (1%**)
Iron	mg	1,2 (9%**)
Phosphorus	mg	140,5 (20%**)

\* Weighted average values, based on product data analysis

\*\* Nutrient reference value