

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	9120061851609	9120031850909
CONTENT / UNIT	BOX MEASURES	UNIT / BOX	BOX / PALETT	UNITS / PALLET
250 gram	20 x 40 x30	48	100	4800

SUPPLIER: KASEL GmbH

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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

13 - 18 minutes cooking time, at the sea level. Product should be cooked before consuming. It may be consumed alone or with your sauce of preference. Suitable to be consumed by celiac disease patients of Gluten intolerant consumers

CHEMICAL & MICROBIOLOGICAL

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

SENSORY

Appearance	Loose and soft once cooked
Taste	Characteristic of quinoa
Odour	Characteristic of quinoa
Colour	Dark yellow

***AVERAGE NUTRITIONAL VALUES FOR 100 g**

		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