



DESCRIPTION	Natural flour obtained by collecting, cleaning, selecting, washing, extruding, grinding and packaging the seeds of organic Amaranth (<i>Amaranthus cruentus</i> L., <i>Amaranthus hypochondriacus</i> L., <i>Amaranthus caudatus</i> L. and <i>Amaranthus mantegazzianus</i> Passer). Flour free of foreign matter, with characteristic aroma and flavor. Natural product, free of gluten, flavorings, artificial colors, stabilizers or flavorings.		
INGREDIENTS	Amaranth flour (<i>Amaranthus cruentus</i> L., <i>Amaranthus hypochondriacus</i> L., <i>Amaranthus caudatus</i> L. and <i>Amaranthus mantegazzianus</i> Passer).		
REGULATION			
The product corresponds to the requirements of:			
<ul style="list-style-type: none"> * Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products, its delegated acts and implementing acts. * Regulation (EC) N° 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety. 			
The Q'omer® Ingredients are in line with the legal framework of many countries but without prejudice to additional legal provisions that might exist in some other countries.			
PROPERTIES AND APPLICATIONS			
FOOD	Ideal for use in baking, snacks, functional foods. Protein source.		
PHYSICOCHEMICAL		MICROBIOLOGY	
Moisture	≤ 15.0 %	Aerobic mesophilic	≤ 1.000.000 cfu/g
Protein	≥ 12.0 %	Yeast & moulds	≤ 10.000 cfu/g
Fat	≤ 8.0 %	E. Coli	≤ 100 cfu/g
Ashes	≤ 3.5 %	Salmonella	ND cfu/25g
Granulometry B/250	≥ 90.0 %		
HANDLING			
Packaging	IBC 25 & 190 kg Metal drums 5, 10 & 25 kg HDPE containers. Net content and packing method will be specified in the sales contract. Packaging material comply with Regulation (CE) N° 1935/2004 on materials and objects destined to be in contact with foods. Commission Regulation (EU) 2020/1245 & 2015/174 amending and correcting Regulation (EU) N° 10/2011 on plastic materials and articles intended to come into contact with food. Statement conforms to the raw materials suppliers.		
Storage	Store in a cool and dry place, in original sealed packaging away from sources of light, heat or air. After use, seal hermetically to avoid oxidation.		
Shelf life	At least 6 months under the above storage conditions.		
ADDITIONAL			
Allergens: This product neither contains nor presents risk of cross contamination with the substances or products causing allergies or intolerances listing in Annex II Regulation (UE) N° 1169/2011.			
Natural product coming from vegetable origin and does not get in contact with any animal material during manufacturing, storage and transportation.			
Pesticides: Conform with Regulation (EC) N° 396/2005 of the European Parliament and the council of 23 February of 2005 on maximum residual levels of pesticides in food and animal feed from vegetable and animal origin which modifies the Directive 91/414/CEE of the council.			
GMO-free product and, therefore, is not subject to the requirements of Regulation (EC) 1829/2003, or Regulation (EC) 1830/2003.			
No irradiated materials are used, nor has the product itself been irradiated.			

