

PRODUCT SPECIFICATION	Mod POQ 02-24
CODE 4134	Rev 01 del 03/07
QUINOA PREPARATION FOR COATING	Page 1 of 4

PRODUCT DESCRIPTION

Preparation made from cornmeal enriched with quinoa, for coating. For professional use.

USE

This product is ready to use. It is recommended to coat directly without immersing previously in water, oil or egg.

INGREDIENTS

Cornmeal, toasted quinoa seeds (25%), corn, sunflower seed oil.

May contain traces of SOY.

ORGANOLEPTIC CHARACTERISTICS

Appearance: bread crumbs with evident quinoa seeds

Colour: yellow with evident beige from the quinoa

Odour: neutral

Flavour: of corn with the toasted note of the quinoa

MICROBIOLOGICAL CHARACTERISTICS

Total microbial load < 3.000.000 cfu/g

Yeasts < 150.000 cfu/g

Moulds < 150.000 cfu/g

GMO

This product does not contain genetically modified organisms.

PROCESSING

The ingredients, once controlled and weighed, are kneaded together to make bread, which is then ground, following the required granulometry. The thus obtained product is dosed into plastic buckets, which are sealed and packed into boxes.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCT SPECIFICATION	Mod POQ 02-24
CODE 4134	Rev 01 del 03/07
QUINOA PREPARATION FOR COATING	Page 2 of 4

PRODUCTS DATA

Pack: TUB WITH LID
 Net Weight: 2,000 kg
 Sales Unit: CARTON 2 PCS
 Gross weight single pack: 2,230 kg
 Gross weight carton: 0,452 kg

STORAGE DATA

Shelf life: 12 Month
 Storage closed product: IN A COOL AND DRY PLACE
 Storage open product: SEALED PRODUCT: COOL PLACE
 Life of the open product: CONSUME WITHIN 15 DAYS
 Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: PLASTIC TUB
 Height: 198,0 mm
 Diameter: 240,0 mm
 Package weight: 230,00 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON
 Secondary package length: 500,0 mm
 Secondary package width: 270,0 mm
 Secondary package height: 230,0 mm
 Packing dimensions in mm: 500*270*230
 Secondary packaging weight: 452,00 g

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 4134

Rev 01 del
03/07

QUINOA PREPARATION FOR COATING

Page 3 of 4

PALLET COMPOSITION

Standard pallet 80X120

Boxes per layer: 6

Layers per pallet: 6

Boxes per pallet: 36

Standard pallet 100X120

Boxes per layer: 8

Number of layers per pallet: 7

Boxes per pallet: 56

Container pallet 112X112

Boxes per layer: 8

Number of layers per pallet: 9

Boxes per pallet: 72

EAN CODE

EAN13: 8004980041345

ITF14: 08004980141342

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 1559 kJ

Energetic value (KCAL): 369 kcal

Fat: 4,1 g

Saturated fats: 0,6 g

Carbohydrates: 71,0 g

of which sugars: 0,6 g

Protein: 9,2 g

Salt: 0,10 g

ALLERGENS

Absence of allergens: YES

Last update: 29.08.2019

Date: 26.03.2024

Approved: RAQ

PRODUCT SPECIFICATION	Mod POQ 02-24
CODE 4134	Rev 01 del 03/07
QUINOA PREPARATION FOR COATING	Page 4 of 4

OTHER CHARACTERISTICS

Suitable for vegetarian: YES
 Suitable for vegan: YES
 Suitable for celiac: YES
 Contains alcohol: NO
 Contains pork: NO

PHYSICO-CHEMICAL DATA

Moisture: < 10
 Moisture: < 10