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Section 1 – Product Information, Minimum durability, product coding and traceability

Product Description:	Organic Puffed Quiona			
Country of Origin:	The Netherlands / Bolivia			
Blended or Repacked:	UK			
Place of Provenance	N/A			
(PDO/PGI)				
Derived from GMO	No			
	Appearance/Colour	Puffed kerne	l shape	
Organoleptic Properties	Flavour/Odour	Typical puffe	d quinoa	
	Texture	Puffed kerne	l shape	
Is this product suitable	Vegetarian	Yes		
for these types of diets?	Vegan			
(NB Halal or Kosher	Coeliac	Yes (not declared)		
production must be verified	Halal No			
by an official certification)	Kosher	No		
Net Quantity	Various (250g-5kg)	Min or Average Weight Minimum Net Weight		Minimum Net Weight
Durability Type		Best Before		Best Before End
(delete as appropriate)				
Method of durability	DAY/MONTH/YEAR ie; BB: 30 TH June 2020 or BBE: June 2020			BBE: June 2020
Primary Packaging	Food safe polythene bags/clear/LDPE/Linear			
Secondary Packaging	Cardboard Box & Paper Label			
Shelf-life unopened	12 months	Shelf-life once open		N/A – store as below
Storage Conditions		Ambient – Cool. dr.		Ambient – Cool, dry & Dark
(Delete as appropriate)				& away from direct sunlight
	Primary			Secondary
Packing format	Various			Various

Section 2 – Ingredients for QUID and label declaration

Full ingredient list Notes: Required by 'QUID' in food labelling regulations in descending order of proportion by percentage at mixing bowl	Ingredient name	%	Country of origin	E number
stage. Indicate country of origin of ingredient Indicate E number if applicable Required allergen information section 3	Quinoa	100%	Bolivia	n/a
INGREDIENT DECLARATION	Quinoa* (100%) Allergy Advice! May Also Contain: Gluten, Nuts, Peanuts, Sesame & Soya *from organic agriculture			

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Section 3 – Allergens, Genetically Modified Ingredients and other claims or declarations

Allergenic ingredients as	Allergen	Contains	From which ingredient(s)	May (also) contain*
prescribed by EU Regulation 1169/2011 (EU	Cereals containing gluten	No		YES
FIC)	Crustaceans	No		n/a
Notes:	Egg	No		n/a
	Fish	No		n/a
Refer to 'BRC Guidance on Allergen Labelling (EU FIC)'	Lupin	No		n/a
for more information on these how to apply the regulation to this product.	Milk	No		n/a
	Molluscs	No		n/a
	Nuts	No		YES
*'May (also) contain' is the unique phrase reserved for	Peanut	No		YES
risk assessed potential for	Soya	No		YES
allergen cross	Sesame	No		YES
contamination only	Celery and Celeriac	No		n/a
	Mustard	No		YES
	Sulphur dioxide and sulphites	No		n/a

Section 4 - Nutrition information

Nutrition information	Typical values	grams per 100g or ml (Uncooked) USDA Database
Note: refer to EU FIC for details on nutrition	Energy kJ/kcal	1550 /369
information requirements	Fat (g)	2.5g
* if applicable to product	Of which saturates (g)	0.3g
** delete as applicable (The nutritional values are subject to the usual fluctuations in natural products Nutritional values may vary in natural products)	Carbohydrates (g)	78.5g
	Of which sugars (g)	1.1g
	Fibre (g) (Optional)	4g
	Protein (g)	6.1g
	Salt (g)	0.005g

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Vitamin (name)	
	Vitamin (name)

Section 5 – Quality or Safety control (finished product quality or legal criteria)

	Parameter	Target value	Tolerance +/-	Frequency checked
	Weight System	Various	N/A	Each Batch
Measurable parameters that	BB Traceability Coding & Labelling	Correct / legible	To spec	Each Batch
are significant quality attributes	Foreign bodies (including underdeveloped & other seeds)	<0.2%	n/a	At Supplier
(e.g. pH, acidity etc) or prescribed	Broken Whole Grain	<4.5% >60%	n/a	At supplier
legal criteria (e.g. added water)	Size	Average 7mm length	n/a	At supplier
added Watery	Yellow Kernels Glutinous rice	<0.2% <1%	n/a	At Supplier
	Paddy Kernels Chalky Kernels	<5% <3%	n/a	At supplier

Section 6 – Chemical Properties

	Parameter	
	Moisture	<11 %
	Preservative : SO2	n/a
	Aflatoxin B1	n/a
Measurable	Aflatoxin B1, B2, G1, G2	n/a
parameters that are	Ochratoxin A	n/a
significant Chemically (tests have been carried out at supplier)	Ash	n/a
	PAH: Benzo(a)pyrene	n/a
	ORAC value	n/a
	pH value	n/a
	Sugar content	n/a °Brix
	Free Fatty Acids	n/a %

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Pesticides	According to regulations; Reg (EC) 396/2005; 834/2007; 889/2008 and 660/2009
Heavy Metals	According regulation (EC) 1881/2006 and 629/2008

Section 7 – Microbiological standards

Include only
those organisms
that are tested
on finished
product.
(*tests have been
carried out at
supplier.
Random testing may
be carried out at
Forest Wholefoods
Ltd)

5	Organism	Target (m)	Unacceptable (m)
,;	Aerobic Plate Count cfu/g (TVC)*	<500,000	>500,000
	Enterobacteriaceae cfu/g	<10	n/a
	E.coli cfu/g*	<10	PRESENT
	Coliforms	n/a	n/a
	Salmonella spp. in 25g*	ABSENT	PRESENT
	Listeria monocytogenes in 25g	n/a	n/a
	Listeria spp. in 25g	n/a	n/a
	Staph. Aureus cfu/g	n/a	n/a
	Bacillus cereus cfu/g*	<10³	>10³
	Yeast & Moulds cfu/g*	<500	>10³

Section 8 - Supplier declaration

We declare that the details included in this specification are correct and accurately represent the product sold by **Forest Wholefoods Ltd**. We agree not to make any changes to the product as defined in this specification without the explicit consent.

This product is processed and approved under strict conditions that comply with all relevant standards of hygiene, food safety and quality control under current legislation. General Food Regulation 178/2002 General Food law 2004

Records of routine analysis will be made available for inspection, on request, at the production site. Microbiological, aflatoxin, heavy metal and pesticide residue analysis is conducted on a random sample.

Declarations of conformity:

HACCP: The product complies with Regulation 853/2004/EC





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GMO: The product is GMO free and is not manufactured from GMO raw materials. Therefore, it is not subject to labelling under Regulation 1829/2003/EC and Regulation 1830/2003/EC concerning the traceability and labeling of food and feed products produced from GMO and any amending legislation.

IRRADIATION: The product has not been submitted to irradiation treatment according to Directive 1999/2/EC, 1999/3/EC concerning foods and food ingredients treated with ionizing radiation.

ORGANIC: EU Organic regulations: EC 834/2007 & EC 889/2008

CONTAMINANTS: Residual of contaminants in accordance with Regulation 1881/2006/EC and amendments. PACKAGING: The packaging materials are in compliance with relevant legislation with particular reference to Regulation 1935/2004/EC for food contact materials.

Specification Version	Date	Summary of Changes	Authorised by
1	March 2023	New	КВ



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