



# PRODUCT SPECIFICATION

Last Revised Date:  
10/13/2022

## POUCH Fully Cooked Red Quinoa

MFR. #:	F17005 (Active)    UPC: 00041188048682    GTIN: 00041188170055										
PRODUCT DESCRIPTION:	Fully Cooked Red Quinoa, manufactured by Furmano Foods in shelf stable, flexible pouch packaging. Product of PE.										
INGREDIENT STATEMENT:	Red Quinoa, Water, Salt										
KOSHER APPROVAL:	Union of Orthodox Jewish Congregations of America (O.U.)										
ALLERGENS:	This product does not contain allergens from the nine major foods or food groups (Wheat, Soybean, Peanut, Milk, Tree Nuts, Sesame, Crustaceans, Fish, and Eggs).										
GLUTEN:	Gluten Free										
QUALITY CHARACTERISTICS:	<table><tr><td>Defects:</td><td>The product shall be reasonably free from defects.</td></tr><tr><td>Character:</td><td>The product shall have a good, typical texture with a slightly soft or pleasantly firm chew.</td></tr><tr><td>Color:</td><td>The product shall have a good color light-colored and reasonably uniform, typical of Red Quinoa.</td></tr><tr><td>Flavor:</td><td>The product shall have a good, normal flavor and aroma and be free from objectionable flavors and odors of any kind.</td></tr><tr><td>Net Weight:</td><td>96 oz. (2.72 kg)</td></tr></table>	Defects:	The product shall be reasonably free from defects.	Character:	The product shall have a good, typical texture with a slightly soft or pleasantly firm chew.	Color:	The product shall have a good color light-colored and reasonably uniform, typical of Red Quinoa.	Flavor:	The product shall have a good, normal flavor and aroma and be free from objectionable flavors and odors of any kind.	Net Weight:	96 oz. (2.72 kg)
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Net Weight:	96 oz. (2.72 kg)										
MICROBIOLOGY:	All products are thermally treated and considered commercially sterile.										
CONTAINER:	BPA NI multi-layer composite film Foodservice Pouch										
RECOMMENDED STORAGE:	Cool, dry storage at 65°F or below 50% relative humidity, maintained at 40°F - 85°F										
PACKAGING CODE:	<p>All products are currently identified with a manufacturing code date on each container.</p> <p>An example of a code date is: A19040.</p> <p>The first character refers to the batch number: A.</p> <p>The year of manufacture is the second character: 19 (2019).</p> <p>The day of manufacture in Julian dates is the last 3 characters: 040 (February 9).</p>										
GENERAL REQUIREMENTS:	Material and workmanship shall be in accordance with current good manufacturing practices and all applicable federal, state, and local regulations.										



# NUTRITIONAL INFORMATION

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## POUCH Fully Cooked Red Quinoa

### Nutrition Facts

About 20 servings per container

**Serving size** 1/2 cup (140 g)

**Amount per serving**

**Calories** 160

**% Daily Value\***

**Total Fat** 2.5g 3%

Saturated Fat 0g 0%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 140mg 6%

**Total Carbohydrate** 28g 10%

Dietary Fiber 3g 11%

Total Sugars 1g

Includes 0g Added Sugars 0%

**Protein** 6g

Vitamin D 0mcg 0%

Calcium 24mg 2%

Iron 2mg 10%

Potassium 247mg 6%

\* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

NET WEIGHT: 6 LB (96 ounces) (2.72 kg)

INGREDIENT STATEMENT: Red Quinoa, Water, Salt

100 g nutritional available upon request.

This nutrition panel reflects U.S. Food and Drug Administration's New NLEA requirements (May 27, 2016 ruling) for packaged foods. This change is fully effective on all product labels January 1, 2020.