
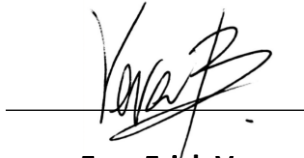




“QUINOA PORRIDGE”

Elaborated by:	Approved by:
 Eng. Gian Carlo Lazo Food Science Director Date: 29.11.23	 Eng. Erick Vera CEO Date: 29.11.23

Prohibited the partial or total reproduction of this document without the authorization of VALLEY CROPS Ltd

	TECHNICAL SHEET ORGANIC PUREE LITTLE INCA STAGE 1	Department of Quality Assurance Code: LI-TS-POR-23 Date: November 2023 V.01
---	--	---

I. PRODUCT IDENTIFICATION

1.1 General identification

Product name	PARSNIP, QUINOA, RASPBERRY, COCONUT MILK, PUMPKIN SEED, BANANA, LEMON, ACAI, PLANT-BASED OIL
Product Reference	QUINOA PORRIDGE
Product description	Quinoa puree with vegetables, fruits, flours, plant-based proteins with blend of oil rich in Omega.
Category	Organic babyfood (+8 months)
Destination	Europe

1.2 Ingredients

Ingredients
PARSNIP PUREE(*) (24.5%) QUINOA PUREE(*) (24.5%) RASPBERRY PUREE(*) (17.5%) PUMPKIN SEED PROTEIN POWDER(*) (8%) BANANA PUREE(*) (6.9%) LEMON (**) (3%) QUINOA FLOUR(*) (2.5%) ACAI PUREE(*) (1.8%) OIL BLEND (VIRGIN RAPESEED OIL, OLEIC SUNFLOWER OIL, LINOLEIC SUNFLOWER OIL, VIRGIN LINSEED OIL, ALGAE OIL) (*) (0.8%)


(*) From organic agriculture (**) To acidify the product if it is necessary.

II. PRODUCT SPECIFICATIONS

Organoleptic parameters			
Appearance	Homogeneous and fine grain puree		
Smell	Typical of smooth coconut milk with acai aroma and with notes of quinoa, pumpkin seed and banana. Free of strange odours.		
Taste	Typical of coconut milk and acai with a dash of quinoa, pumpkin seed and banana.		
Consistency	Thick and consistent texture		
Physicochemical parameters (*)			
Analysis	UNITS	Values(**)	
		MIN	MAX
Brix	Refractometry (g sugar/100gr)	10.0	12.0
Acidity	Acid base titration (g citric Acid/kg)	0.27	1.27
Ph	Potentiometric (units of pH)	<4.2	
Foreing material	Presence	Free of foreign material	
Pesticides	According to the EU legislation 2006/125/EC; 2006/141/EC	/	
Microbiological parameters			
Analysis	Units	Reference values	
Total Aerobic count	Cfu / g	<100	
Moulds and yeasts	Cfu / g	<20	
Salmonella in 25g	Cfu / g	Absent	
E.Coli	Cfu / g	Absent	
Coliforms	Cfu / g	<10	

Prohibited the partial or total reproduction of this document without the authorization of VALLEY CROPS Ltd

Contact of Quality Assurance: Mr. Lazo email: giancarlo.lazo@valleycrops.co.uk
Valley Crops Ltd-London 71-75 Shelton Street, London
www.littleinca.com

	TECHNICAL SHEET ORGANIC PUREE LITTLE INCA STAGE 1	Department of Quality Assurance Code: LI-TS-POR-23 Date: November 2023 V.01
--	--	---

Aflatoxin (sum of B1,B2,G1G2)	In accordance with EU legislation 1881/2006; 1126/2007; 165/2010 and subsequent amendments	
--------------------------------------	--	--

III. TREATMENT APPLIED

The product has been submitted to a pasteurization treatment.

IV. NUTRITIONAL VALUES

Nutritional values	Average values per 100 g
Energy	92Kcal /389kJ
Fat (g)	3.7
Of which saturates (g)	2.1
Carbohydrates (g)	7.2
Of which sugars (g)	4.2
Dietary fiber (g)	3.47
Proteins (g)	6.0
Salt (g)	0.01
Iron	2(33% of LRV**)
Zinc	1.2(30% of LRV**)
Magnesium	79 (99% of LRV**)

**LRV=Labelling reference values For infants and young children

-83mg of Omega-3 (ALA) per 100g from algae & plant-based oils

Nutrition claims:

- High Protein
- Source of Fibre
- Low sugar
- Source of Zinc
- Source of Iron
- High Magnesium

Health Claim:

- Iron contributes to normal cognitive development of children

Enjoy as part of healthy lifestyle and balance diet

This product contains 33% of the Daily intake per 100g

V. QUALITY STATEMENTS

5.1 The Little Inca product has been produced according to the EU legislation 2006/125/EC; 2006/141/EC

5.2 The products supplied do not contain and are not derived from genetically modified organisms and therefore are believed to be GMO-free in compliance with the provisions of EC Regulation 1829/2003. It also confirms that the products delivered to your firm are in compliance with the rules on traceability and labeling of genetically modified (EC Reg. N ° 1830/2003).

Prohibited the partial or total reproduction of this document without the authorization of VALLEY CROPS Ltd

Contact of Quality Assurance: Mr. Lazo email: giancarlo.lazo@valleycrops.co.uk
Valley Crops Ltd-London 71-75 Shelton Street, London
www.littleinca.com

	<p align="center">TECHNICAL SHEET</p> <p align="center">ORGANIC PUREE</p> <p align="center">LITTLE INCA STAGE 1</p>	<p>Department of Quality Assurance</p> <p>Code: LI-TS-POR-23</p> <p>Date: November 2023 V.01</p>
--	--	--

5.3 The product supplied have not been treated with ionizing radiation.

5.4 The tracciability is guaranteed for the Reg. 178/2002.

5.5 In accordance with Annex II of the EU Regulation 1169/2011 the product does not contain allergens.

Any change and / or additions to the list of supplied products that alter the validity of this statement will be communicated.

5.6 Little Inca organic baby food is produced in an allergen-free production plant, likewise the products are free of the following allergens: ***Peanuts, Crustaceans, Fish, Eggs, Milk, Soybeans, ¹Nuts, ²Cereals containing gluten ³Sulphites (more than 10 mg/kg), celery, sesame, mustard, Lupin, shellfish and products thereof.***

¹Almonds, Hazelnuts, Walnuts, Cashews, Pecan Nuts, Brazil nuts, Pistachios, Macadamia Nuts.

²For cereals containing gluten: **No** = ≤ 20mg/kg or not detectable; **Yes/Si** = > 20 mg/kg or detectable.

Cereals to be considered are: Wheat, rye, barley, oats, spelt, kamut or their hybridized strains.

³For SO₂ and sulphites, column 2: **Yes** means present or treatment applied leading to/ per SO₂ and sulphites ≥ 10 mg/kg or 10 mg/l or 10ppm.

VI. CONDITIONS

Transport conditions	Room Temperature (0°C - 35°C)
Storage conditions	In a dry and ventilated area. Do not expose to sunlight
Instructions for use	Shake well before opening
Conservation conditions	Keep at room temperature. After opening, store in refrigerator a maximum of 24 hours
Shelf-life (months)	18 months
Expiry date indications (method)	In the middle of the rear right side (inkjet encoder)
Batch identification	Expire date DD/MM/YY
Samples are stored	Each batch
Expected use for the consumer	Babies from 8 months, with adult supervision
Expected use	Direct consumption according to instructions for use

VII. PROCESS STANDARD

- Filling of the raw materials tanks:** The tank filling is done by the "tank management and mixing" operator. The operator opens the aseptic bags and takes two samples in special beakers, one of which is delivered to the Product Quality Control Manager for measurements of pH, Brix ° and organoleptic parameters. Each tank has a suction apparatus and its own filter, which is assembled in accordance with the characteristics of the raw material. Each tank, with the exception of single-taste recipes, is filled with a different puree. The whole process is controlled by specific software.
- Mixing:** The mixer has an internal rotating blade that allows the mixing of purees and any added ingredients. Mixing takes about five minutes from the addition of the last ingredient. the product is transferred from the mixer to the storage tank, through automated control. In the in-line production process there is also a vacuum gauge which allows the vacuum conditions to be checked.
- Pasteurization:** The product inside the storage tank is heated by the heat produced by the steam, in order to heat the water passing through a plate exchanger. In this way the product

Prohibited the partial or total reproduction of this document without the authorization of VALLEY CROPS Ltd

	<p>TECHNICAL SHEET</p> <p>ORGANIC PUREE LITTLE INCA STAGE 1</p>	<p>Department of Quality Assurance Code: LI-TS-POR-23 Date: November 2023 V.01</p>
---	--	--

undergoes a pasteurization heat treatment. The minimum allowed temperature is 85 °C, for a duration of 5min.

4. **PF packaging:** From the storage tank the product reaches the last tank, the filling one. Before being placed in the bag through the two-head packaging machine, the product must have a temperature of ≥ 85 °C. If this limit temperature is not reached, the product returns to the storage tank, via an automated system, and the filler stops. The coding of the lot takes place before filling.
5. **Conditioning in tanks:** The freshly filled bags reach the tank which contains hot water at a temperature of ≥ 90 °C, using a mat. After about 4 minutes, the bags are cooled by means of a "shower system" with water at room temperature (≤ 25 °C), before finishing in the cooling tank where the water temperature is between 18- 25°C. The cooling tank is chlorinated at the beginning of the shift, with gradual release tablets. After 4 minutes, the pouches emerge, to go to the drying phase carried out by fans placed in line.
6. **Storage PF:** The product is stored in a special area in the warehouse, inside the carton box, waiting to be packaged. The quarantine period is around 15-30 days, depending on the needs, the temperature and humidity conditions, and the results of the analyzes.
7. **PC packaging:** The PF taken from the warehouse is packaged in the secondary packaging (Cluster) constituting a semi-packaged product (PS), and then in the cartons that will constitute the sales unit (PC).
8. **Shipping:** Through the software that manages the warehouse movements, the goods are automatically extracted on the basis of the FIFO (First in First Out) criterion.

VIII. ADMINISTRATIVE INFORMATION

Company Name	VALLEY CROPS LTD.
Address	71-75 Shelton Street, Covent Garden, London, WC2H 9JQ, UNITED KINGDOM
Phone/fax	(+44) 07427276813
Certificates (certified entity)	ISO 9001, ISO 14001, IFS, British Retail Consortium(BRC), Organic Certificate,

Prohibited the partial or total reproduction of this document without the authorization of VALLEY CROPS Ltd

Contact of Quality Assurance: Mr. Lazo email: giancarlo.lazo@valleycrops.co.uk
Valley Crops Ltd-London 71-75 Shelton Street, London
www.littleinca.com