



<b>TECHNICAL DATA SHEET</b>		Version:03 Date :06/2020 Pg: 1 de 3
<b>TRICOLOR QUINOA GRAIN</b>		

## MIX QUINOA GRAINS – RETAIL AND BULK

<b>PRODUCT DESCRIPTION</b>	
<p>It is a small semi-flat round grain of a mixture of colors, white, red and black, rich in proteins, carbohydrates and with an excellent balance of essential amino acids. It is produced in the Andean region and mainly in the Altiplano of Peru. Considered one of the richest Andean grains in protein, it contains the largest combination of amino acids. The concentration of lysine in the protein of quinoa is almost double in relation to other cereals and grasses. It does not contain cholesterol.</p> <p>Quinoa grains have been treated with ozone gas sterilization.</p>	
<b>COMPOSITION</b>	
100 % Mix quinoa grains.	
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>Appearance</b>	Homogeneous
<b>Smell</b>	Characteristic
<b>Color</b>	Characteristic (Creamy White, Red and Black)
<b>Flavor</b>	Characteristic (Not bitter)
<b>PHYSICOCHEMICAL CHARACTERISTICS</b>	
<b>Humidity</b>	≤ 13 %
<b>Saponin</b>	Máx. 0.01%
<b>Pesticide Residues</b>	<p><b>Conventional Quinoa:</b> According to specification Country destination</p> <p><b>Organic Quinoa:</b> Absence</p>
<b>Allergens</b>	Allergen-free
<b>Gluten</b>	<10 ppm
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	
<b>Plate Count</b>	≤ 700 000 cfu/g
<b>Yeast</b>	≤ 10 000 cfu/g
<b>Mold</b>	≤ 10 000 cfu/g
<b>Coliforms</b>	≤ 1 000 cfu/g
<b><i>E. coli</i></b>	≤ 3 NMP/g
<b><i>Salmonella</i></b>	Absence in 25g
<b><i>B. cereus</i></b>	≤ 100 cfu/g


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<b>CHARACTERISTICS OF THE GRAIN</b>	
<b>Grain size</b>	≥ 70% retained in mesh ASTM 14 (1,40 mm) (*)
<b>Broken grains</b>	≤ 1.5 %
<b>Damaged grains</b>	≤ 1.0%
<b>Sprouted grains</b>	≤ 0.15%
<b>Covered grains</b>	≤ 0.35%
<b>Immature grains</b>	≤ 0.5%
<b>Purity grains</b>	99.97%
<b>Impurities</b>	≤ 0.02%
<b>Other seeds</b>	≤ 0.01%
<b>Cereal grains containing gluten (Ejm .: wheat, barley)</b>	Absence
<b>Insects</b>	Absence
<b>Excrete</b>	Absence
<b>Stones / Quartz</b>	Absence

(\*)According to harvest season

<b>PRESENTATION</b>	
Retail: Bag 250g - 5 Kg	Bulk: Bag 25 Kg – 1000 Kg
<b>PACKING CHARACTERISTICS</b>	
Primary packaging: Doypack Secondary packaging: Corrugated cardboard.	Primary packaging: Kraft paper bag/ Big Bag
<b>STORAGE AND TRANSPORT</b>	
<p>It must be stored under dry, ventilated and hygienic conditions, preferably under the following Conditions: Temperature: &lt; 30 °C, relative humidity: 40% - 50%. Avoid placing boxes of other products, could deteriorate the integrity of the material and therefore the product. The product will be transported in vehicles clean, closed, without strange odors and absence of plagues.</p>	



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<b>SHELF LIFE</b>
2 year (storage conditions)*
<b>CONSUMPTION AND INTENDED USE</b>
Product is intended to be cooked, prior to consumption, to 100°C and can be consumed in several ways; adding to soups, desserts, breakfasts and used as an input to produce cereals, pasta and flour.
<b>LABELING</b>
Product name, list of ingredients, net weight, expiration date, (lot of production), name and address of manufacturer, country of origin.

