

TECHNICAL DATASHEET WHITE QUINOA

1. PRODUCT DESCRIPTION

Quinoa are the grains from *Chenopodium quinoa*. Wild that have been cleaned, washed, scarifyng, dried and select, resulting in a product suitable for human consumption.

This definition applies for all varieties, cultivars and ecotypes of quinoa, which grains are destined to human consumption, and not the grain sowing or other uses.

Organic Certification: Ceres Gmbh has certified the quinoa.

Scientific name: *Chenopodium quinoa wild*

Uses: Quinoa needs prior cooking before consumption. It is used in varios culinary preparations: soups, stews, desserts and among others. The product is directed for all kind of consumers, including gluten – sensitive population.

Origin: Perú

2. INGREDIENTS:

Quinoa 100%

3. ORGANOLEPTIC CHARACTERISTICS

Color: White

Odor: Characteristic

Flavour: Characteristic, no off taste

Appearance: Homogeneous

4. PHYSICO CHEMICAL CHARACTERISTICS

Purity: Minimum 99.99% (Fundeaagro – Seeds Quality Control p. 150 – 154)

Moisture: Maximum 12%

Contrasting varieties: 0.5%

Saponines: Absense.

Diameter: Minimum 85% equal to or greater tan 1.4mm

Free from rocks, stones, glas, quartz and insects (larvae, pupae, dead, alive).

5. NUTRITIONAL VALUES

Food	Energy (kcal)	Proteins (g.)	Essential aminoacids (number)	Carbo-hydrates (g)	Total Fat (g)	Fiber (g)	GI
Quinoa (100 g.)	341	12	10/10	61	5	8	35 - 53

6. MICROBIOLOGICAL CHARACTERISTICS

Microbial Agent	n	C	Limit by g		Testing method
			m	M	
Total plate count	5	2	10 ⁴	10 ⁵	AOAC 990.12
Bacilius cereus	5	1	10 ²	10 ⁴	AOAC980.31
Moulds (ufc/g)	5	2	10 ⁴	10 ⁵	AOAC 997.02
Coliforms (ufc/g)	5	2	10 ²	10 ³	ISO 4832
Salmonella sp.	5	0	Absence/25g	---	AOAC 967.25, ISO 6579

7. PACKAGING

Bags of Polyethylene or Kraft paper. Net weight 25 kg.

Small packaging according to the customer request.

8. STORAGE CONDITIONS

Storage in a dry and fresh place, free from foreign odors, with a temperature less than 25°C, and a relative humidity less than 65%.

9. SHELF LIFE

12 months in proper storage conditions and the packaging properly closed.