



**TECHNICAL DATA
FINAL PRODUCT**

A. NAME OF PRODUCT	ORGANIC WHITE QUINOA
B. DESCRIPTION OF PRODUCT: Quinoa is an excellent example of "functional food" and its essential components for humans such as Leucine, Isoleucine, Methionine, Phenylalanine, Threonine, Tryptophan and Valine. The concentration of lysine in quinoa is almost double in relation to other cereals and fats. It is easy to digest, contains no cholesterol and is gluten free.	
C. Physical-Sensory	
CHARACTERISTIC	SPECIFICATION
Botanical name	Chenopodium Willd
Appearance	Homogeneous Grains
Colour	Creamy white
Odor	Characteristic, free of strange smells
Taste	Characteristic
CHARACTERISTIC	SPECIFICATION
Broken grains	1.00% máx.
Damaged Grains	1.50% máx.
Germinated Grains	0.00% máx.
Covered grains	0.50% máx.
Immature grains	0.50% máx.
Contrasting Grains	1.00% máx.
Defects Total	3.00% máx.
Size retained in mesh 1.41 mm	85.00% mín.
Whole Grains	97.00% mín.
Organic impurities	0.01% máx.
Inorganic impurities	
Purity	99.99% mín.
PHYSIOCHEMICAL	
CHARACTERISTIC	SPECIFICATION
Moisture	13.00% máx.
Protein	13.5 g.
Fat	4.8 g.
Carbohydrate	71 g.
Saponin	<0.12%
MICROBIOLOGICAL	
Aerobic mesophiles (CFU / g.)	1, 000,000 máx.
Molds (CFU / g.)	10,000 máx.
Coliforms (CFU / g.)	1,000 máx.
Salmonella (Absence in 25 g.)	Absence
CHEMICAL Frequency: Annual.	
Heavy Metals: Arsenic: <0.010 ppm / Cadmium: <0.05 ppm / Mercury: <0.010 ppm / Lead: <0.020 ppm	
Micotoxin: Aflatoxin Total: <1.5 ppb / Ochratoxin A (OTA): <3.0 ppb	
D. STORAGE CONDITIONS: Clean warehouse (free of dust), free of pests and dry environment.	
E. USEFUL PRODUCT LIFE: 02 years of life in the recommended storage conditions.	

Sources used for the microbiological criteria:

- Norma Técnica Peruana NTP 205.062 2014 GRANOS ANDINOS. Quinoa Requisitos
- NTS 071 – MINSA/DIGESA-V.01. NORMA SANITARIA QUE ESTABLECE LOS CRITERIOS MICROBIOLÓGICOS DE CALIDAD SANITARIA E INOCUIDAD PARA LOS ALIMENTOS Y BEBIDAS DE CONSUMO HUMANO.


 ALISUR SAC
 Luis Falla Gómez
 Gerente de Aseg. de la Calidad



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Immature grains	0.50% máx.
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Molds (CFU / g.)	10,000 máx.
Coliforms (CFU / g.)	1,000 máx.
Salmonella (Absence in 25 g.)	Absence
CHEMICAL	
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Heavy Metals: Arsenic: <0.010 ppm / Cadmium: <0.05 ppm / Mercury: <0.010 ppm / Lead: <0.020 ppm	
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 Luis Falla Gómez
 Gerente de Aseg. de la Calidad



**TECHNICAL DATA
FINAL PRODUCT**

A. NAME OF PRODUCT	CONVENTIONAL RED QUINOA
B. DESCRIPTION OF PRODUCT: Quinoa is an excellent example of "functional food" and its essential components for humans such as Leucine, Isoleucine, Methionine, Phenylalanine, Threonine, Tryptophan and Valine. The concentration of lysine in quinoa is almost double in relation to other cereals and fats. It is easy to digest, contains no cholesterol and is gluten free.	
C. Physical-Sensory	
CHARACTERISTIC	SPECIFICATION
Botanical name	Chenopodium Willd
Appearance	Homogeneous Grains
Colour	Red
Odor	Characteristic, free of strange smells
Taste	Characteristic
CHARACTERISTIC	SPECIFICATION
Broken grains	1.00% máx.
Damaged Grains	1.50% máx.
Germinated Grains	0.00% máx.
Covered grains	0.50% máx.
Immature grains	0.50% máx.
Contrasting Grains	3.00% máx.
Defects Total	4.00% máx.
Size retained in mesh 1.41 mm	85.00% mín.
Whole Grains	96.00% mín.
Organic impurities	0.02% máx.
Inorganic impurities	
Purity	99.98% mín.
PHYSIOCHEMICAL	
CHARACTERISTIC	SPECIFICATION
Moisture	13.00% máx.
Protein	13.5 g.
Fat	4.8 g.
Carbohydrate	71 g.
Saponin	<0.12%
MICROBIOLOGICAL	
Aerobic mesophiles (CFU / g.)	1, 000,000 máx.
Molds (CFU / g.)	10,000 máx.
Coliforms (CFU / g.)	1,000 máx.
Salmonella (Absence in 25 g.)	Absence
CHEMICAL	
Frequency: Annual.	
Heavy Metals: Arsenic: <0.010 ppm / Cadmium: <0.05 ppm / Mercury: <0.010 ppm / Lead: <0.020 ppm	
Micotoxin: Aflatoxin Total: <1.5 ppb / Ochratoxin A (OTA): <3.0 ppb	
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ALISUR SAC
 Luis Palla Gómez
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**TECHNICAL DATA
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C. Physical-Sensory	
CHARACTERISTIC	SPECIFICATION
Botanical name	Chenopodium Willd
Appearance	Homogeneous Grains
Colour	Black
Odor	Characteristic, free of strange smells
Taste	Characteristic
CHARACTERISTIC	SPECIFICATION
Broken grains	2.00% máx.
Damaged Grains	1.50% máx.
Germinated Grains	0.00% máx.
Covered grains	0.50% máx.
Immature grains	0.70% máx.
Contrasting Grains	5.00% máx.
Defects Total	4.00% máx.
Size retained in mesh 1.41 mm	85.00% mín.
Whole Grains	96.00% mín.
Organic impurities	0.02% máx.
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