

ORGANIC BLACK QUINOA

DESCRIPTION

Quinoa (*Chenopodium quinoa*) is a cereal-like grain that grows in the Andes between 2,500 and 4,500masl. Quinoa contains all the essential amino acids including lysine as well as important minerals such as calcium, phosphorous, and iron.

I. PHYSICAL CHARACTERISTICS

- ◆ Latin name Chenopodium quinoa
- ◆ Origin Peru
- ◆ Color Black/Brown-colored
- ◆ Scent/flavor Characteristic of quinoa

PARAMETER	VALUE
Sensory	
Grain size	1-2mm
Whole grains	Min 95%
Pure grains	99.99%
Broken grains	2.0% max.
Unhulled grains	absence
Germinated grains	0.25% max.
Immature grains (green)	0.5% max.
Damaged grains	0.5% max
Contrasting grains	0.5% max
Total impurities	0.3% max.
Rocks	None in 100g
Insects (whole, part, or larvae)	absence

II. CHEMICAL CHARACTERISTICS

- ◆ Humidity: 11.5% max.
- ◆ Ash totals: 3.5% max.
- ◆ Saponin : 0.04% max.
- ◆ Pesticides : none detected.
- ◆ Heavy metals: cannot be present in a quantity that could represent a danger to human health (see Codex norm; stanza 193)

