



CHIA SEEDS - RETAIL

PRODUCT DESCRIPTION

Chia Seeds have the highest concentration of omega-3s anywhere in nature. They're also loaded with protein, antioxidants, magnesium and fiber. The Chia Seeds have a mild nutty flavor.

COMPOSITION

100% chia seed

PHYSICAL CHARACTERISTICS

Appearance	Seed
Colour	Brown
Odor	Characteristic
Taste	Chacarteristic

PHYSICOCHEMICAL CHARACTERISTICS

Moisture	<13 %
Preservants	Absence.
Pesticides	Absence.
Gluten	<10 ppm

MICROBIOLOGICAL CHARACTERISTICS

Mold (CFU/g)	≤ 10 ⁴
Escherichia coli (detection) (1g) (Patogen)	< 10
Basillus cereus (CFU/g)	< 10 ³
Salmonella (detection) (25g)(Patogen)	Absence

*Microbiological criteria RMM N° 5912008 –MINSA XII.5.Only Applied to national market

*Microbiological analysis are performed in each batch, **performed once a year

NUTRITION FACTS (Serving Size 100 g)

FACTS	SPECIFICATIONS
Protein	15.00 g
Total Carbohydrate	43.00 g
Total Fat	30.50 g
Dietary Fiber	37.50 g
Calories	490.00 kcal

(*)Referential nutritional information

(*)This analysis has aun additional cost, if required for each lot should consult





PESTICIDES RESIDUES

Pesticides Total- Organic certified

Absent

**Pesticides analysis area performed once a year*

**This analysis has an additional cost, if required for each los should consult*

PRESENTATION

2 lb – 3 bag/Box

PACKING CHARACTERISTICS

Primary packaging: Doypack, 120 g
Secondary packaging: Corrugated cardboard.

STORAGE AND TRANSPORT

It must be stored under dry, ventilated and hygienic conditions, preferably under the following Conditions: Temperature: < 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.

SHELF LIFE

12 months, as long as the package is stored sealed at ambient temperature.

INTENDED CONSUMER`S USE

Sprinkle a spoonful of Chia Seeds into oatmeal, granola, cereal or yogurt. They also work very well as a flour substitute and can be used to make hearty breads, crackers and other baked goods, or as a thickening agent in soups, smoothies and puddings.

LABELED

Product name, list of ingredients, net weight, expiration date, (lot of production), name and address of manufacturer, country of origin.

