



RED QUINOA GRAINS - RETAIL AND BULK

PRODUCT DESCRIPTION

It is a small grain of semi-flat round shape of red color, 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.

COMPOSITION

100 % Red quinoa grains.

ORGANOLEPTIC CHARACTERISTICS

Appearance	Homogeneous
Smell	Characteristic
Color	Red
Flavor	Characteristic (Not bitter)

PHYSICOCHEMICAL CHARACTERISTICS

Humidity	≤ 13 %
Saponin	Máx. 0.01%
Pesticide Residues	Conventional Quinoa: According to specification Country destination Organic Quinoa: Absence
Allergens	Allergen-free
Gluten	<10 ppm

MICROBIOLOGICAL CHARACTERISTICS

Plate Count	≤ 700 000 cfu/g
Yeast	≤ 10 000 cfu/g
Mold	≤ 10 000 cfu/g
Coliforms	≤ 1 000 cfu/g
<i>E. coli</i>	≤ 3 NMP/g
<i>Salmonella</i>	Absence in 25g
<i>B. cereus</i>	≤ 100 cfu/g

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CHARACTERISTICS OF THE GRAIN	
Grain size	≥ 85% retained in mesh ASTM 14 (1,40 mm) (*)
Broken grains	≤ 1.5 %
Damaged grains	≤ 1.0%
Sprouted grains	≤ 0.15%
Covered grains	≤ 0.25%
Immature grains	≤ 0.5%
Contrasting grains	≤ 0.02 %
Purity grains	99.98%
Impurities	≤ 0.01%
Other seeds	≤ 0.01%
Cereal grains containing gluten (Ejm .: wheat, barley)	Absence
Insects	Absence
Excrete	Absence
Stones / Quartz	Absence

(*)According to harvest season

PRESENTATION	
Retail: Bag 1 lb, 6 bags / box	Bulk: Bag x 25 Kg
PACKING CHARACTERISTICS	
Primary packaging: Doypack, 110 g Secondary packaging: Corrugated cardboard.	Primary packaging: Kraft paper bag.
STORAGE AND TRANSPORT	
<p>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.</p>	



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SHELF LIFE
2 year (storage conditions)*
CONSUMPTION AND INTENDED USE
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.
LABELING
Product name, list of ingredients, nutrition facts, net weight, expiration date, (lot of production), name and address of manufacturer, country of origin, bar code.

