



**WHITE QUINOA SEAWEED MIX - RETAIL**

**PRODUCT DESCRIPTION**

Product obtained from the mixture of white quinoa and brown seaweed rich in iodine, minerals and fiber. These marine algae can be considered a valuable source of essential polyunsaturated fatty acids (PUFAs), which are known to have beneficial effects on human beings.

**ORGANOLEPTIC CHARACTERISTICS**

<b>Appearance</b>	Mixture of white quinoa and brown seaweed
<b>Smell</b>	Characteristic of marine products
<b>Color</b>	Creamy White and brown
<b>Flavor</b>	Characteristic of Quinoa and slightly salty
<b>Composition</b>	White Quinoa grains and Cochayuyo

**PHYSICOCHEMICAL CHARACTERISTICS**

<b>Humidity</b>	≤ 20 %
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**MICROBIOLOGICAL CHARACTERISTICS**

<b>Plate Count</b>	≤ 700 000 cfu/g
<b>Yeast</b>	≤ 10 000 cfu/g
<b>Mold</b>	≤ 10 000 cfu/g
<b>E. coli</b>	≤ 3 NMP/g
<b>Salmonella</b>	Absence in 25g

(\*)According to harvest season



**NUTRITION FACTS (Serving Size 100 g)**

FACTS	SPECIFICATIONS
Protein	15.68 g
Total Carbohydrate	55.00 g
Total Fat	5.54 g
Dietary Fiber	14.30 g
Calories	332.00 kcal

**PRESENTATION**

Retail: 1 lb - 6 Bag/Box

**PACKING CHARACTERISTICS**

Primary packaging: Doypack, 110 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**

1 year (storage conditions)\*

**CONSUMPTION AND INTENDED USE**

Product is intended to be cooked, prior to consumption, to 100°C and can be consumed adding to soups and salads. It`s delicious with sauces and creams.