

## BLACK QUINOA

The finished product of conventional and organic quinoa for export must comply with the following specifications:

### 1. Characteristics

| Organoleptic characteristics |                             |
|------------------------------|-----------------------------|
| Appearance                   | Homogeneous                 |
| Smell                        | Characteristic              |
| Color                        | Characteristic (Black)      |
| Flavor                       | Characteristic (Not bitter) |

| Physicochemical characteristics |   |
|---------------------------------|---|
| Humidity                        | ≤ 13 %  |
| Saponin                         | Max. 0.01%  |
| Pesticide Residues              | <b>Conventional Quinoa:</b><br>According to specification<br>Country destination<br><b>Organic Quinoa:</b><br>Absence |
| Allergens                       | Allergen-free   |

| 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 MPN/g       |
| <i>Salmonella</i>               | Absent/ 25g     |
| <i>B. cereus</i>                | ≤ 100 CFU/g     |

| Characteristics of the grain                                 |  |
|--|--|
| Grain size   | ≥ 65% retained in mesh ASTM 14 (1,40 mm) (*) |
| Broken grains  | ≤ 1.5 %                                      |
| Damaged grains   | ≤ 1.0%                                       |
| Sprouted grains  | ≤ 0.15%                                      |
| Covered grains   | ≤ 0.35%                                      |
| Immature grains  | ≤ 0.5%                                       |
| Contrasting grains   | ≤ 0.30 %                                     |
| Purity grains  | Min. 99.97%                                  |
| Impurities   | ≤ 0.02%                                      |
| Other seeds  | ≤ 0.01%                                      |
| Cereal grains containing gluten<br>(Examples: wheat, barley) | Absence                                      |
| Insects  | Absence                                      |
| Excretas   | Absence                                      |
| Stones / Quartz  | Absence                                      |

(\*)According to harvest season

## 2. Storage Conditions:

- Must be stored under dry, ventilated and hygienic conditions.

## 3. Conditions of transportation:

- Transport in a hygienic vessel, free of odor.

## 4. Time-life

- 2 years when stored accordingly.

## 5. 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.

**6. Presentation**

- Primarily packed in multiwall Kraft paper brown bag. Also available a polypropylene laminated white bag sewn with white thread 100% polyester 11.34kg and 25 kg. Custom packaging available upon request.
- In addition big bag of 875 Kg., packaged in accordance to customer requirements and quantities.

**7. Label**

- Detail product specification. Custom information available upon request.

**8. Laboratory analysis**

For each lot the following analyzes were performed:

- Pesticide Residues
- Others, such as heavy metals, gluten, Salmonella, mycotoxins or other according to customer request or activity program.

*18/01/2021*

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