

TRI- COLOR QUINOA

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

1. Characteristics

Organoleptic characteristics	
Appearance	Homogeneous
Smell	Characteristic
Color	Characteristic (Creamy White, Black or Red)
Flavor	Characteristic (Not bitter)

Physicochemical characteristics	
Humidity	≤ 13 %
Saponin	Max. 0.01%
Pesticide Residues	Conventional Quinoa: According to specification Country destination Organic Quinoa: 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
E. coli	≤ 3 MPN/g
Salmonella	Absent/25g
B. cereus	≤ 100 CFU/g

Characteristics of the grain	
Grain size	≥ 70% 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%
Purity grains quinoa	Min.99.97%
Impurities	≤ 0.02%
Other seeds	≤ 0.01%
Cereal grains containing gluten (Examples: wheat, barley)	Absence
Insects	Absence
Excretas	Absence
Stones / Quartz	Absence
Proportion of grain type: White quinoa red quinoa Black quinoa	70% 20% 10% "Custom blend available"

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.

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