


GELATINIZED QUINUA FLOUR –RETAIL AND BULK

PRODUCT DESCRIPTION	
<p>It is a water soluble powder. It provides sustained energy due to its complete protein profile featuring all essential and non-essential amino acids, as well as vitamins, minerals and fiber. It has improved taste and functionality compared to raw quinoa and is ideal for use in a wide range of food and beverage applications.</p>	

PHYSICAL CHARACTERISTICS	
Appearance	Homogeneous powder without any impurity
Colour	Beige
Odor	Characteristic, without foreign odors.
Taste	Characteristic, without foreign flavors

PHYSICOCHEMICAL CHARACTERISTICS	
Moisture	Máx. 10 %
Particle Size	Mesh 40 o Mesh 60
Preservants	Absence.
Pesticides	Absence.
Gluten	<10%

MICROBIOLOGICAL CHARACTERISTICS	
Mesophilic aerobic plate count (CFU/g)	<10,000
Mold (CFU/g)	< 100
Yeast (CFU/g)	< 100
Total Coliform (CFU/g)	<100
Salmonella (detection) (25g)(Patogen)	Absence
Bacillus Cereus (CFU/g)	<1,000

*Microbiological criteria RMM N° 5912008 –MINSa V.2 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	11.00 - 15.00 g
Total Carbohydrate	70.00 g
Total Fat	3.50 g
Dietary Fiber	7.00 g
Calories	370.00 kcal

(*)Referential nutritional information

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



TECHNICAL DATA SHEET	Version:04 Date :08/2022 Pg: 1 de 2
GELATINIZED QUINOA FLOUR - ORGANIC CERTIFIED	

PESTICIDES RESIDUES	
Pesticides Total	Pesticides are analyzed according to the regulations of the destination country.

**Pesticides analysis area performed once a year*

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

PRESENTATION	
Retail: Bag 1 lb, 6 bag/Box	Bulk: Bag x 5 Kg / 4 bag x box (20 Kg) or polyethylene bag and double-layer Kraft paper bags (20 Kg)

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>

SHELF LIFE
24 months, as long as the package is stored sealed at ambient temperature.

INTENDED CONSUMER`S USE
Ready to use powder with a delicious mild taste to be used with juices, smoothies, water, yogurts, and baked goods.

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

