

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

**GELATINIZED QUINUA FLOUR –RETAIL AND BULK**

<b>PRODUCT DESCRIPTION</b>	
<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>	

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

<b>PHYSICOCHEMICAL CHARACTERISTICS</b>	
<b>Moisture</b>	<b>Máx. 10 %</b>
<b>Particle Size</b>	<b>Mesh 40 o Mesh 60</b>
<b>Preservants</b>	<b>Absence.</b>
<b>Pesticides</b>	<b>Absence.</b>
<b>Gluten</b>	<b>&lt;10%</b>

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

<b>NUTRITION FACTS (Serving Size 100 g)</b>	
<b>FACTS</b>	<b>SPECIFICATIONS</b>
<b>Protein</b>	11.00 - 15.00 g
<b>Total Carbohydrate</b>	70.00 g
<b>Total Fat</b>	3.50 g
<b>Dietary Fiber</b>	7.00 g
<b>Calories</b>	370.00 kcal

(\*)Referential nutritional information

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



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<b>PESTICIDES RESIDUES</b>	
<b>Pesticides Total</b>	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*

<b>PRESENTATION</b>	
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)

<b>STORAGE AND TRANSPORT</b>
<p>It must be stored under dry, ventilated and hygienic conditions, preferably under the following Conditions: Temperature: &lt; 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>

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

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

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

