



KANIWA GRAIN – BULK

PRODUCT DESCRIPTION

Grain whit high protein content, with a good amount of essential and nonessential amino acids, being a versatile and energetic food of considerable nutritional value for human consumption.

COMPOSITION

100% kaniwa grain.

PHYSICAL CHARACTERISTICS

Appearance	Grain
Colour	Brown
Odor	Characteristic
Taste	Chacaracteristic

PHYSICOCHEMICAL CHARACTERISTICS

Moisture	<13 %
Preservants	Absence.
Pesticides	Absence.
GMO	Free

MICROBIOLOGICAL CHARACTERISTICS

Mold (CFU/g)	$\leq 10^4$
Escherichia coli (detection) (1g) (Patogen)	< 10
Basillus cereus (CFU/g)	$< 10^3$
Salmonella (detection) (25g)(Patogen)	Absence

*Microbiological criteria RMM N° 5912008 –MINSa XII.5.Only Applied to national market

*Microbiological analysis are performed in each batch, **performed once a year


PESTICIDES RESIDUES

Pesticides Total	Absent
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*Pesticides analysis area performed once a year

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



TECHNICAL DATA SHEET		Version:02 Date :01/2023 Pg: 1 de 2
KANIWA GRAIN - ORGANIC CERTIFIED		

PRESENTATION
Bulk: Bag 25 Kg
PACKING CHARACTERISTICS
Polyethylene bag/ Double paper Kraft bag
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
24 months, as long as the package is stored sealed at ambient temperature.
INTENDED CONSUMER`S USE
The grains are usually roasted and ground forming a flour of cream color, which is consumed with sugar or added to soups, and stews.

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

