


TECHNICAL DATA SHEET	Version:04
QUINUA FLOUR – ORGANIC CERTIFIED	Date :08/2022 Pg: 1 de 2

QUINUA FLOUR –RETAIL AND BULK

PRODUCT DESCRIPTION	
<p>Quinoa flour is obtained by grinding quinoa grains until obtaining a very fine powder that we can use like any other flour. Quinoa flour has the same properties as quinoa.</p>	
PHYSICAL CHARACTERISTICS	
Appearance	Homogeneous powder without any impurity
Colour	Cream
Odor	Characteristic, without foreign odors.
Taste	Characteristic, without foreign flavors
PHYSICOCHEMICAL CHARACTERISTICS	
Moisture	Máx. 12 %
Particle Size	Mesh 30 o Mesh 60
Preservants	Absence.
Gluten	<10%
MICROBIOLOGICAL CHARACTERISTICS	
Mold (CFU/g)	Máx. 100,000
Yeast (CFU/g)	Máx. 100,000
E. Coli (CFU/g)	Máx.10
Salmonella (detection) (25g)(Patogen)	Absence
Bacillus Cereus (CFU/g)	Máx. 10,000

*Microbiological criteria RMM N° 5912008 –MINSV 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
QUINOA FLOUR – ORGANIC CERTIFIED	Date :08/2022 Pg: 1 de 2

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	
12 months, as long as the package is stored sealed at ambient temperature.	
INTENDED CONSUMER`S USE	
Product that requires cooking, intended as an ingredient for the manufacture of food products	

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

