


<b>TECHNICAL DATA SHEET</b>	Version:04
<b>STERILIZED QUINOA FLOUR</b>	Date :08/2022 Pg: 1 de 2

**STERILIZED QUINOA FLOUR –RETAIL AND BULK**

<b>PRODUCT DESCRIPTION</b>	
<p>Quinoa flour is obtained by grinding quinoa grains to a fine powder, which goes through a sterilization and sifting process to lower the microbial load and ensure a shelf life of 2 years for the product.</p>	

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

<b>PHYSICOCHEMICAL CHARACTERISTICS</b>	
<b>Moisture</b>	<12 %
<b>Particle Size</b>	Mesh 30 o Mesh 60
<b>Preservants</b>	Absence.
<b>Gluten</b>	<10%

<b>MICROBIOLOGICAL CHARACTERISTICS</b>	
<b>Mesophilic aerobic plate count (CFU/g)</b>	< 100,000
<b>Mold (CFU/g)</b>	< 10,000
<b>Yeast (CFU/g)</b>	< 10,000
<b>E. Coli (CFU/g)</b>	<10
<b>Total Coliform (CFU/g)</b>	< 50
<b>Salmonella (detection ) (25g)(Patogen)</b>	Absence
<b>Bacillus Cereus (CFU/g)</b>	< 10,000
<b>Enterobacteriaceae (CFU/g)</b>	<100
<b>Staphyococcus (CFU/g)</b>	<10

\*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>	
FACTS	SPECIFICATIONS
<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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**PESTICIDES RESIDUES**

<b>Pesticides Total</b>	Pesticides are analyzed according to the regulations of the destination country.
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*\*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)
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**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**

Product that requires cooking. Functional Foods.  
Dietary supplements.  
Pet food

**LABELLED**

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

