

Product Specification

Red Quinoa

Quinoa is an ancient pseudo cereal that has been grown for over 5,000 years in the Andes Mountain, mainly around the Titicaca Lake region (Peru and Bolivia). Before the Spaniards arrived to South America, Quinoa was, together with potatoes and corn, the basis for their nutrition.

Process:

Once the red quinoa grain is harvested, it is transported to a processing plant, where the grain is scarified and washed to extract the saponine (pearled), dried, selected, ventilated and color classified. Once the grain is homogenous in color it is packed and ready for exportation.

Description:

Red Quinoa grains are small, round, semi flattened, and red/burgundy color. Quinoa has an excellent source of protein that differentiates from other “proteic” grains due to the presence of the amino acid lysine, which makes the protein more complete. It has an excellent balance of nutrition. Besides a complete protein, it also contains the basic components for a healthy lifestyle without gluten and cholesterol.

Scientific Name	Family	Origin
Chenopodium quinoa	Chenopodiaceae	Peru



Characteristics:

ORGANOLEPTIC CHARACTERISTICS		
Taste	Characteristic	
Appearance	Small round semi-flat grains	
Smell	Characteristic	
Color	Characteristic	

PHYSIOCHEMICAL CHARACTERISTICS		
Moisture	< 13.00%	
Saponin	Absent	
GRAIN QUALITY		
Damaged	--	
Broken	--	
Inmature	--	
Sprouted	--	
Infested	Absent	
Whole Grain	> 99.30%	
CONTRASTING GRAINS		
Other color quinoa	< 3.00%	
PURITY OF GRAIN		
Metals	Absent	
Insects	Absent	
Stones	--	
Straws	--	
Foreign Seeds	--	
Purity	> 99.96%	
MICROBIOLOGICAL CHARACTERISTICS		
Total Aerobes Mesophilic	< 1x10 ⁶	cfu/g
Coliforms	< 10 ³	cfu/g
E. Coli	Absent	cfu/g
Yeasts	< 10 ⁴	cfu/g
Molds	< 10 ⁴	cfu/g
Salmonella	Absent	in 25g
Bacilius Cereus	< 10 ⁴	cfu/g
CONTAMINANTS		
Pesticides (*)	Absent (organic)	mg/kg
Pesticides	According to MRL of each country	mg/kg
Aflatoxin B1	< 4.00	µg/kg
Aflatoxin B2	< 4.00	µg/kg
Aflatoxin G1	< 4.00	µg/kg
Aflatoxin G2	< 4.00	µg/kg
Zearelanona	< 100.00	µg/kg
Ochratoxin A	< 5.00	µg/kg
Lead (pb)	< 0.20	mg/kg
Cadmium (Cd)	< 0.10	mg/kg

(*) Pesticides are considered absent when no residue is measured above the detection limits of the gas and liquid cromatographer

NUTRITION (in 100gr) **		
Energy	385	kJ
Proteins	17.5	g
Fat	7.5	g
Dietary Fiber	10.1	g
Ashes	2.2	g
Carbohydrates	59.5	g
Calcium	155	mg
Phosphorus	405	mg
Potassium	515	mg
Iron	5.6	mg
Zinc	1.0	mg
Thiamin / Vitamin B1	0.10	mg
Riboflavin / Vitamin B2	0.30	mg
Niacin / Vitamin B3	1.0	mg
Piroduxina / Vitamin B6	0.1	mg

(**) Values may vary

Packaging:

Triple layer kraft paper bags of 25kg net or as per clients request

Life-time and storage conditions

24 months in adequate conditions: indoor (no direct sunlight), cool, ventilated, dry environment:

Temperature: < 30°C
 Relative Humidity: 45% - 75%

Uses

Quinoa grain is used for human consumption in a variety of dishes such as soups, puddings, stews, bread, drinks, flour, etc. Also, in many regions of Peru, rice is replaced by Quinoa and mixed with poultry, meat and fish.

Allergens:

We certify that the following food allergens are NOT present by direct addition (ingredient, food additive, processing aid, etc) or by cross contamination (products production line, transportation, etc.) of our product:

Crustaceans	Milk	Soybean	Mustard
Eggs	Mollusk	Tree nuts	Celery
Fish	Peanut	Wheat	
Lupine	Seeds	Sulphites	

Gluten Free:

We certify that our product is naturally gluten free and will only be handled in 100% pure quinoa production lines.

Non-GMO:

We certify that our product has NOT been genetically modified.

Product Certifications:

Organic:

National Organic Program (USDA/NOP)

European Union (EU)

Peru (RTPO: Reglamento Técnico Peruano Organico)

Kosher by OU (Orthodox Union)

Quality by SGS or Control Union

HS Code:

1008.50.90.00