

## PRODUCT SPECIFICATION **QUINOA FLAKES**

Classification: ***Chenopodium Willd quinoa***

Our quinoa is harvested by hand by local farmers and farming cooperatives who benefit from a living wage thanks to OrganicCrops fair trade practices. After extensive cleaning to filter out foreign material and to remove the saponin layer, the quinoa is cold-pressed to create quinoa flakes and packed into triple-layer Kraft paper bags. Ready for export.



### GENERAL CHARACTERISTICS

<b>PRODUCT CLASS.:</b>	Chenopodiaceae, Chenopodium Quinoa, blanca Junin
<b>STYLE:</b>	Flakes, cereal
<b>ORIGIN:</b>	Andean region, Peru
<b>CULTIVATION:</b>	Organic, Conventional
<b>COLOR CLASS.:</b>	White

### PHYSICAL CHARACTERISTICS

<b>COLOR VISUAL:</b>	Off-White-yellowish
<b>TASTE:</b>	Characteristic
<b>ODOR:</b>	Characteristic
<b>FOREIGN MATERIAL:</b>	Max. 0.1%*
<b>DEFECTS:</b>	Max. 0.5%
<b>AVERAGE SIZE:</b>	—
<b>CALIBER:</b>	—
<b>PARTICLE SIZE:</b>	—

### PRODUCT TYPES

<b>TYPES:</b>	Flakes, ready-to-eat	
<b>CERTIFICATION:</b>	<input checked="" type="checkbox"/> SENASA	<input checked="" type="checkbox"/> USDA Organic
	<input checked="" type="checkbox"/> EU	<input type="checkbox"/> JAS
	<input type="checkbox"/> Fairtrade FLO	<input type="checkbox"/> Kosher
<b>PRODUCT ID:</b>	CQHB1102	
<b>HS CODE(S):</b>	1102.90.90.00	

### CHEMICAL CHARACTERISTICS

<b>ACIDITY (OLEIC ACID):</b>	—
<b>ASHES:</b>	—
<b>FAT:</b>	—
<b>FERMENTATION:</b>	—
<b>HUMIDITY LEVEL:</b>	Max. 12%
<b>IODINE:</b>	—
<b>MELTING POINT:</b>	—
<b>PEROXIDE:</b>	—
<b>PH-LEVEL:</b>	—
<b>SAPONIFICATION:</b>	—
<b>SOLUBILITY:</b>	—

## QUINOA FLAKES

### Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way.

### MICROBIOLOGICAL PARAMETERS

<b>AEROBIC MESOPHILIC:</b>	Max. 1000 cfu/g
<b>YEAST:</b>	Max. 500 cfu/g
<b>MOLD:</b>	Max. 500 cfu/g
<b>E. COLI (10G):</b>	Max. 10 cfu/g
<b>SALMONELLA (25G):</b>	Absent
<b>STAPHYLOC. AUREUS:</b>	—
<b>AFLATOXINS:</b>	—
<b>P. AERUGINOSA:</b>	—
<b>N. ENTEROBACT.:</b>	—
<b>BACILLUS CEREUS:</b>	—

## NUTRITION FACTS (100 g POR)

ENERGY:	121 kcal. / KJ 502
PROTEIN:	4.6 g
TOTAL FAT:	1.92 g
SATURATED FAT:	0.23 g
MONOUNSAT. FAT:	0.52 g
POLYUNSAT. FAT:	1.08 g
CARBOHYDRATES:	21.6 g, of which
	– Sugars: 0, Starch 17.6 g,
	– Dietary fibers: 2.8 g
CHOLESTEROL:	0 mg

### VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	42.3 mcg
NIACIN:	0.8 mg
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	0.28 mg
THIAMIN (B1):	0.14 mg
VITAMIN A:	5 IU
VITAMIN B12:	0 mg
VITAMIN B6:	0.1 mg
VITAMIN C:	0 mg
VITAMIN D:	–
VITAMIN E:	0.6 mg
VITAMIN K:	–

### FATTY ACIDS:

C12-0 LAURIC:	–
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECONOIC:	–
C14-0 MYRSTIC:	–
C15-1-7 PENTADEC:	–
C16-1-9 PALMTOLEIC:	–
C16-0 PALMITIC:	–
C17-1-9 HEPTADEC:	–
C17-0 HEPTADECANOIC:	–
C18-2-9-12 LINOLEIC:	–
C18-1-9 OLEIC:	–
C18-0 STERIC:	–
C19-1-11 NONADEC:	–
C19-0 NONADECANOIC:	–
C20-1-15 EISOSENOIC:	–
C22-0 BEHANIC:	–
C24-1-15 NERVONIC:	–
C-24-0 LIGNOCENIC:	–

### AMINO ACIDS: per 1 g protein:

ASPARTIC ACID:	–
GLUTAMIC ACID:	–
SERINE:	–
HISTIDINE:	–
GLYCINE:	–
THREONINE:	–
ALANINE:	–
TYROSINE:	–
PHENYLALANINE:	–
VALINE:	–
METHIONINE:	–
ISOLEUCINE:	–
LEUCINE:	–
LYSINE:	–
HO- PROLINE:	–
PROLINE:	–
SARCOSINE:	–

### MINERALS

CALCIUM:	27.2 mg
COPPER:	0.2 mg
FLUORIDE:	–
IRON:	2.6 mg
MAGNESIUM:	66.2 mg
MANGANESE:	0.6 mg
PHOSPHOROS:	151 mg
POTASSIUM:	179 mg
SELENIUM:	2.7 mcg
SODIUM:	6.8 mg
ZINC:	1.1 mg

### OTHER

ARSENIC (AS):	–
ASH:	0.8 g
CADMIUM (CD):	–
CAFFEINE:	–
LEAD (PB):	–
MERCURY (HG):	–

## QUINOA FLAKES

### Typical usage

For direct consumption as a cereal. Can be consumed hot or cold. Cook flakes by adding hot liquid and leave for 30-40 seconds.

Quinoa flakes can be used as a gluten-free protein addition to breakfast/sports shakes. Pairs well with all kinds of fruit and cacao nibs.

## SHELF-LIFE & STORAGE

SHELF-LIFE:	12 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-22 degrees Celsius
HUMIDITY:	40-50% H.R.
AIRFLOW:	15 m/s

## ORDER SPECIFICATIONS

PACKAGING/PRES.:	Triple layer Kraft paper bag 10 kg or 15 kg net. Other presentations on request
SHIPPING:	FOB Callao
MINIMUM ORDER:	5000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	19 days

## DISCLAIMER

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## INQUIRIES

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# PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Quinoa Flakes  
PREPARED BY: N. Lee  
REVISED BY:  
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: P-Q-hog01  
VERSION: 1.0  
DATE: 4-8-2015  
PAGE: 1 of 1 pages

