PRODUCT SPECIFICATION QUINOA

Classification: ***Chenopodium Willd quinoa***

Andean quinoa is considered one of the finest quinoa grains. Our quinoa is harvested by hand by local farmers and farming cooperatives who benefit from a living wage thanks to OrganicCrops fair trade practices. OrganicCrops focuses on empowering local farmers to sustain their environment through traditional farming and cultivation techniques.

GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Chenopodiaceae, Chenopodium Quinoa, blanca Junin
STYLE:	Seed
ORIGIN:	Andean region, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	White, Red, Black and Mixed

PRODUCT TYPES

TYPES:	Raw, Ready-to-Cook (Perlado)
CERTIFICATION:	☑ SENASA ☑ USDA Organic ☑ EU ☐ JAS ☐ Fairtrade FLO ☐ Kosher ☐ UTZ
HS CODE(S):	1008.50.90.00

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	White-yellowish
TASTE:	Characteristic
ODOR	Characteristic
FOREIGN MATERIAL:	Max. 0.1%*
DEFECTS:	Max. 2.5% (sick/crushed grain)
AVERAGE SIZE:	2.1 mm
CALIBER:	–
PARTICLE SIZE:	–

* Ready-to-Cook/Perlado product only.

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	–
FAT:	–
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 12%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL:	–
SAPONIFICATION:	–
SOLUBILITY:	–

QUINOA

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

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

NUTRITION FACTS COOKED (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 TRIDECOANOIC:	–
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

Typical usage
For direct consumption after cooking as a staple food, substitute for rice, potatoes, pasta.
Can be further processed into flour, crisp or value added meals, salads, stews with other organic ingredients.

SHELF-LIFE & STORAGE

SHELF-LIFE:	24 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.:	– PP woven Bag 25 Kg or 50 Kg net – Triple layer Kraft paper bag 25 kg or 50 kg net – PP woven Big Bag 1000 kg net (volume contract orders only)
SHIPPING:	FOB Callao
MINIMUM ORDER:	10,000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	19 days

DISCLAIMER

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INQUIRIES

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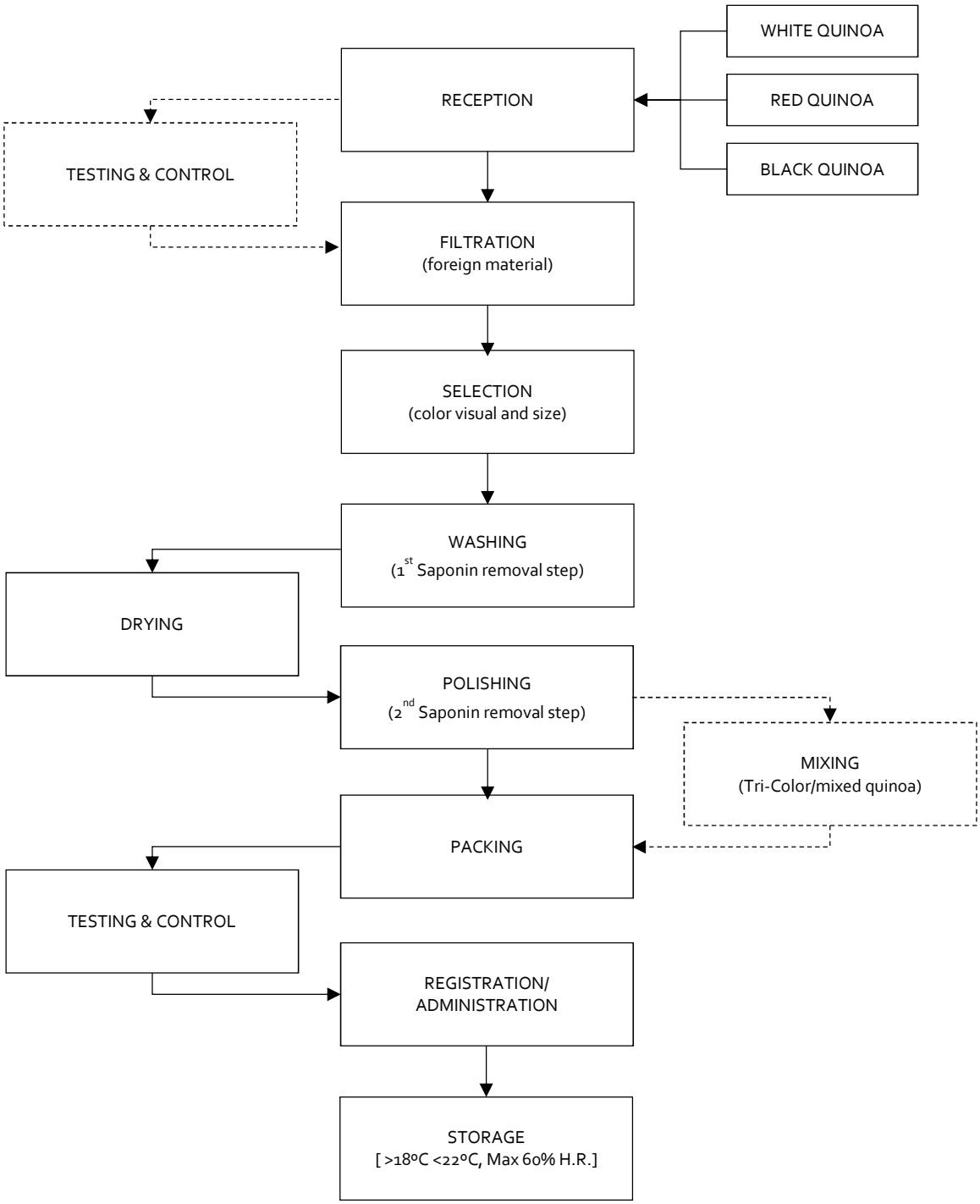
PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS:	Quinoa Perlado	PROCESS CODE:	P-Q-perlado01
PREPARED BY:	N. Lee	VERSION:	1.1
REVISED BY:		DATE:	4-8-2015
APPROVED BY:	M. Zuniga Cueva	PAGE	1 of 1 pages