

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:	<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
PRODUCT ID:	CQSB1108/CQSR1108/CQSN1108/ CQST1108
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 TRIDECANOIC:	–
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

All product, product specifications and data are subject to change without notice. OrganicCrops., its affiliates, agents, and employees, and all persons acting on its or their behalf (collectively, “OrganicCrops”), disclaim any and all liability for any errors, inaccuracies or incompleteness contained in any Product Specification or in any other disclosure relating to any product.

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INQUIRIES

Please direct all inquiries and other communication to:

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PRODUCTION PROCESS FLOW CHART

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

PROCESS CODE: P-Q-perlado01
VERSION: 1.1
DATE: 4-8-2015
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