



TECHNICAL DATA SHEET

PRODUCT: ORGANIC AMARANTH GRAINS
CODE: AMA.00.044.001.0100
SCIENTIFIC NAME: *Amaranthus caudatus*
COMMON NAME: AMARANTH
PLANT PART USED: GRAIN

COMPOSITION

100 % AMARANTH

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Small and spherical grain	Visual inspection
COLOR	Creamy white	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

GRAIN CHARACTERISTICS

PURITY	> 99.9 %	Visual inspection
BROKEN GRAIN	0.04 % max	Visual inspection
FOREIGN LIGHT MATTER	0.1 % max	Visual inspection
FOREIGN HEAVY MATTER	Absence	Visual inspection

PHYSICO-CHEMICAL FEATURES

MOISTURE	< 13 %	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
----------	--------	--

MICROBIOLOGICAL FEATURES

SALMONELLA	Absence	ISO 6579:2002/Amd 1:2007 E. 2002
TOTAL AEROBIC COUNT	< 5 x10 ⁵ cfu/g	ISO 4833-1:2013. 2013
TOTAL COLIFORMS	< 100 cfu/g	AOAC 991.14 On line, 19th Ed 2012
MOULD COUNT	< 1 x10 ⁴ cfu/g	ICMSF Microorganisms in Foods, 1988
YEAST COUNT	< 1 x10 ⁴ cfu/g	ICMSF Microorganisms in Foods, 1988

NUTRITIONAL FEATURES (average values for 100g of product)

TOTAL ENERGY		Determination by calculation
PROTEIN		NTP 205.005 (revised 2011) 1979
CARBOHIDRATES		Determination by difference
ASHES		NTP 205.004 (revised 2011) 1980
FAT		NTP 205.006 (revised 2011) 1980

Referential information

This analysis has an additional cost. If necessary for each batch, please consult in advance

CONTAMINANTS

PESTICIDES	According to the organic standard	GC-MSMS, LC-MSMS
------------	-----------------------------------	------------------

This analysis has an additional cost. If necessary for each batch, please consult in advance

CHARACTERISTICS GAINED IN PROCESSING

During processing the foreign material is removed, resulting in a clean and homogeneous product.

SHELF LIFE

2 years, as long as the package is stored sealed at recommended conditions.



PACKAGING

Multilayer paper bags of 25 Kg / FCL 20 t. Non palletized goods.
Walls and floor of the container covered by kraft paper. Ten dehumidifiers of 1Kg.

LABELING

Logo labeling indicating the weight, the name of the product, batch number, date of production and expiration date.

RECOMMENDED USES

It is used as superfood, functional food and nutritional supplement

STORAGE AND TRANSPORT CONDITIONS

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors.