

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	
DOR 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

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
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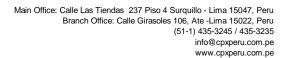
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CHARACTERISTICS GAINED IN PROCESSING

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.





РΔ	CK	Δ	GI	NC

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 nutrional 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.