



**TECHNICAL DATA SHEET**

**PRODUCT:** ORGANIC CAÑIHUA GRAINS  
**CODE:** CAN.00.034.001.0100  
**SCIENTIFIC NAME:** *Chenopodium pallidicaule*  
**COMMON NAME:** CAÑIHUA  
**PLANT PART USED:** GRAIN

**COMPOSITION**

100 % CAÑIHUA

**ORGANOLEPTIC FEATURES**

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Grain	Visual inspection
COLOR	Reddish	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

**GRAIN CHARACTERISTICS**

PURITY	> 99.9 %	Visual inspection
WHITE GRAINS	< 0.05 %	Visual inspection
BROKEN GRAINS	< 0.05 %	Visual inspection

**PHYSICO-CHEMICAL FEATURES**

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

SALMONELLA	Absence	ISO 6579:2002/Amd 1:2007 E. 2002
TOTAL AEROBIC COUNT	< 5 x10 <sup>5</sup> cfu/g	ISO 4833-1:2013. 2013
MOULD COUNT	< 2 x10 <sup>4</sup> cfu/g	ICMSF Microorganisms in Foods, 1988
YEAST COUNT	< 2 x10 <sup>4</sup> cfu/g	ICMSF Microorganisms in Foods, 1988

**NUTRITIONAL FEATURES (average values for 100g of product)**

TOTAL ENERGY	1436 Kcal	Determination by calculation
PROTEIN	14.2 g	NTP 205.005 (revised 2011) 1979
CARBOHIDRATES	62.5 g	Determination by difference
ASHES	2 g	NTP 205.004 (revised 2011) 1980
FAT	7.4 g	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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**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**

Cañihua grains have high content of protein, minerals and essential amino acids (lysine, isoleucine and tryptophan). Gluten free.

These grains are consumed in daily meals and salads, also as ingredient of cookies, bread, etc.

**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.