



TECHNICAL DATA SHEET

PRODUCT:	ORGANIC PRE-COOKED CAÑIHUA GRAINS
CODE:	CAN.00.040.000.0100
SCIENTIFIC NAME:	<i>Chenopodium pallidicaule</i>
COMMON NAME:	CAÑIHUA
PLANT PART USED:	GRAINS

COMPOSITION

100 % CAÑIHUA

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Uniform grains	Visual inspection
COLOR	Gray	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

PHYSICO-CHEMICAL FEATURES

MOISTURE	< 13 %	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
FOREIGN LIGHT MATTER	0.1 % max	Visual inspection

MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	< 10 cfu/g	ISO 7251:2005 Detection Method
SALMONELLA	Absence	ISO 6579:2002/Amd 1:2007
TOTAL AEROBIC COUNT	< 1 x10 ⁴ cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 3. January 2001
MOULD COUNT	< 5 x10 ² cfu/g	ICMSF Microorganisms in Foods, 1988

CONTAMINANTS

PESTICIDES	According to the market regulation	GC-MSMS, LC-MSMS
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This analysis has an additional cost. If necessary for each batch, please consult in advance

CHARACTERISTICS GAINED IN PROCESSING

Quinoa grains are partially cooked and dehydrated, reducing cooking time of the final product.
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SHELF LIFE

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

PACKAGING

Kraft paper bag of 20 Kg.

LABELING

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

RECOMMENDED USES

Quinoa grains provide all the essential amino acids, has a high content of antioxidants, minerals, proteins and fiber. Gluten free. Pre-cooked quinoa grains can be used as ingredient for instant meals, also consumed as a alternative for rice, in salads, 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.
