



### TECHNICAL DATA SHEET

**PRODUCT:** ORGANIC PRE-COOKED QUINOA GRAINS  
**CODE:** WHQ.00.040.000.0100  
**SCIENTIFIC NAME:** *Chenopodium quinoa*  
**COMMON NAME:** QUINOA  
**PLANT PART USED:** GRAINS

#### COMPOSITION

100 % WHITE QUINOA

#### ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Uniform grains	Visual inspection
COLOR	White to light yellow	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 <sup>4</sup> cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 3. January 2001
MOULD COUNT	< 5 x10 <sup>2</sup> 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.

#### 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.