



TECHNICAL DATA SHEET

PRODUCT: ORGANIC QUINOA FLAKES
CODE: WHQ.00.041.000.0100
SCIENTIFIC NAME: *Chenopodium quinoa*
COMMON NAME: QUINOA
PLANT PART USED: GRAIN

COMPOSITION

100 % WHITE QUINOA

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Flakes	Visual inspection
COLOR	White to beige	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

PHYSICO-CHEMICAL FEATURES

MOISTURE	< 9 %	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
PURITY	99.9 % min	Visual inspection
SAPONINE	Absence	LMCTL-003 (Revised validated) 2014

MICROBIOLOGICAL FEATURES

AEROBIC COUNT	< 1 x10 ⁵ cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 3. January 2001
MOULDS	< 1 x10 ³ cfu/g	ICMSF Microorganisms in Foods, 1988
COLIFORMS	< 1 x10 ² cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998. September 2002 - Chapter 4, A, B, C y D
SALMONELLA	Absence in 25g	ISO 6579:2002/Amd 1:2007

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 flakes are made pressed quinoa grains, keeping all properties of quinoa.

SHELF LIFE

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

PACKAGING

High density polyethylene into trifoliate 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.
Quinoa flakes cooked in less time than grains. Ideal for breakfast in a porridge, mixing to bakery, 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.