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TECHNICAL DATA SHEET

PRODUCT:	ORGANIC WHITE QUINOA GRAINS
CODE:	WHQ.00.034.000.0100
SCIENTIFIC NAME:	*Chenopodium quinoa*
COMMON NAME:	QUINOA
PLANT PART USED:	GRAIN

COMPOSITION

100 % WHITE QUINOA

ORGANOLEPTIC FEATURES

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

GRAIN CHARACTERISTICS

CONTRASTING VARIETIES	0.1 % max.	NTP 205.062 2009
BROKEN GRAIN	2.0 % max.	NTP 205.062 2009
FOREIGN LIGHT MATTER	0.1 % max.	NTP 205.062 2009
FOREIGN HEAVY MATTER	Absence	NTP 205.062 2009

PHYSICO-CHEMICAL FEATURES

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

MICROBIOLOGICAL FEATURES

SALMONELLA	Absence (25 g)	ISO 6579:2002/Amd 1:2007 E. 2002
TOTAL AEROBIC COUNT	< 1 x10^6 cfu/g	ISO 4833-1:2013. 2013
TOTAL COLIFORMS	< 1 x10^3 cfu/g	AOAC 991.14 On line, 19th Ed 2012
MOULD COUNT	< 1 x10^4 cfu/g	ICMSF Microorganisms in Foods, 1988

NUTRITIONAL FEATURES (average values for 100g of product)

TOTAL ENERGY	364.2 Kcal	Determination by calculation
PROTEINS	17.3 g	NTP 205.005 (revised 2011) 1979
CARBOHYDRATES	62.5 g	Determination by difference
ASH	2.9 g	NTP 205.004 (revised 2011) 1980
FAT	5.0 g	NTP 205.006 (revised 2011) 1980

Referential information
This analysis has an additional cost. If necessary for each batch, please consult in advance

MINERALS

CALCIUM	160 mg	
IRON	7.5 mg	
PHOSPHORUS	457 mg	
POTASSIUM	563 mg	
ZINC	3.3 mg	

Source: USDA National Nutrient Database

VITAMINS

NIACIN / VITAMIN B3	0.7 mg	
PIRODOXINA / VITAMIN B6	0.1 mg	
RIBOFLAVIN / VITAMIN B2	0.2 mg	
THIAMIN / VITAMIN B1	0.2 mg	

Source: USDA National Nutrient Database

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CONTENT OF FATTY ACIDS (average values for 100g of product)

LINOLEIC C18:2	7.4 g	
OLEIC C18:1	46 g	
PALMITIC C16:0	15.2 g	
STEARIC C 18:0	31.3 g	

Source: Herrera, N y A. Faching, (1989); (*) 6.2 g de grasa %; (**) Ruales, J & B. Nair (1992)

ESSENTIAL AMINO ACIDS (average values for 100g of protein)

HISTIDNE	3.2 g	
ISOLEUCINE	4.4 g	
LEUCINE	6.6 g	
LYSINE	6.1 g	
METHIONINE + CYSTINE	4.8 g	
PHENYLALANINE + TYROSINE	7.3 g	
THREONINE	3.8 g	
TRYPTOPHAN	1.1 g	
VALINE	4.5 g	

Source: Koziol, M. J. chemical composition and nutritional evaluation of quinoa. 1992

CONTAMINANTS

PESTICIDES	According to the organic standard	GC-MSMS, LC-MSMS

This analysis has an additional cost. If necessary for each batch, please consult in advance

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

Quinoa grains provide all the essential amino acids, has a high content of antioxidants, minerals, proteins and fiber. Gluten free.

Quinoa is considered a whole grain used in daily meals as a alternative for rice, in salads, energy bars, flakes, 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.