



TECHNICAL DATA SHEET

PRODUCT: QUINOA GELATINIZED POWDER
CODE: WHQ.00.037.031.0000
SCIENTIFIC NAME: *Chenopodium quinoa*
COMMON NAME: QUINOA
PLANT PART USED: GRAIN

COMPOSITION

100 % WHITE QUINOA

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Powder	Visual inspection
COLOR	Beige	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

PHYSICO-CHEMICAL FEATURES

MOISTURE	< 8 %	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
GRANULOMETRY	Mesh 60	AOAC 973.03 Chapter 2, p. 53, 19th Edition 2012

MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	Absence	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
YEAST COUNT	< 5 x10 ² cfu/g	ICMSF Microorganisms in Foods, 1988

NUTRITIONAL FEATURES (average values for 100g of product)

TOTAL ENERGY	384 Kcal	Determination by calculation
ENERGY FROM CARBOHYDRATES	75.60%	Determination by calculation
ENERGY FROM PROTEIN	14.10%	Determination by calculation
ENERGY FROM FAT	10.30%	Determination by calculation
PROTEIN	13.5 g	AOAC 920.87 Chapter 32 Ed. 19 (2012)
CARBOHYDRATES	72.6 g	Determination by calculation
ASHES	3.0 g	AOAC 923.03 Chapter 32 Ed. 19 (2012)
FAT	4.4 g	AOAC 922.03 Chapter 32 Ed. 19 (2012)

Referential information

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

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

This process makes the powder easier to digest and increases water solubility.

SHELF LIFE

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

PACKAGING

Doble-Layered Polyethylene bag, containing 10 Kg into carton box of 20 Kg.
 Boxes of 54x 36 x 20 cm / Pallets of 110 x 95 x 215 cm (until 1 t/pallet)



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 gelatinized powder can be used in bakery and industry. Also as ingredient to make nutritional supplements.

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.