



Organic tri-color Quinoa Specification

(Update 23/03/2020)

Product Name and Description

Name	Organic tri-color quinoa
Type	White, red and black quinoa
Botanical Origin	Chenopodium quinoa
Country of Origin	Peru

Physical features

Colour	White, contain 60% Red, contain 20% Black, contain 20%
Granulometry	% retencion malla 12 (>1.7mm), ≥ 25% % retencion malla 14 (>1.4mm), ≥ 55% % retencion malla 16 (>1.18mm), ≤20%
Flavour	Full flavour, no off taste
Odor	No bad odors
Moisture	< 12%
Gluten	≤ 5 ppm
Saponin	< 0.02%
Texture	Small, round, semi-flat grain
Purity	99,99%
Broken, deformed, immature or sprouted seeds	0,5%



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USDA, 7 CFR Part 205.



Defects

Free From:	physical, chemical and microbiological contamination
Free From :	mould, rot and foreign material
Others : stones, glass, woods, quartz rock	0,003% max (Destoner: 18 mesh, twice/h)
Other Seeds	< = 0.003%
Free From:	Insect
Free From :	Feces
Free From:	Metallic foreign bodies (metal detector control + 5000 Gauss Magnets control: 3 times/shift)

Contaminants:

** The supplier complies with the European regulations in effect about chemical contaminants and pesticides (396/2005 UE*

PESTICIDES RESIDUES	
None	
HEAVY METALS	
Lead (Pb)	< 0,2 mg/kg (1881/2006 UE)
Mercury (Hg)	< 0,1 mg/kg (1881/2006 UE)
Cadmium (Cd)	< 0,1 mg/kg (1881/2006 UE)
Arsenic (As)	< 0,1 mg/kg (1881/2006 UE)
MYCOTOXINS	
Aflatoxin B1	2ppb (1881/2006 UE)
Total Aflatoxins (B1,B2,G1,G2)	4ppb (1881/2006 UE)
Fumonisin B1+B2	NA (1881/2006 UE)
Ochratoxin A	3ppb (1881/2006 UE)
Deoxynivalenol (DON)	750ppb (1881/2006 UE)
Zearalenone	75ppb (1881/2006 UE)

GMO:

The product has not been genetically modified and is compliant with EG Nr.1829/2003 and EG Nr. 1830/2003.



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Microbiological specifications:

Total aerobic mesophilic flora	< 100 000cfu/g
Total coliforms	< 100 cfu/g
*Escherichia coli	< 10 cfu/g
Pathogenic staphylococci	< 100 cfu/g
* Salmonellas	Absent in 25g
* Listeria monocytogenes	Absent in 25g
Yeasts	< 1000 cfu/g
Moulds	< 1000 cfu/g

Nutritional values: KJ or Kcal or Gr for 100gr of Product

Energy	385Kcal
Protein	15,73gr
Fat, total	6.28gr
<i>Saturated fatty acids</i>	0,96gr
Carbohydrate total	66,50gr
<i>Sugars</i>	7gr
Dietary Fiber	8,63gr
Ash	2.12gr

INTOLERANCE DATA

Allergen	Yes	No	Which raw material affected?	Details
Suitable for ovo-lacto vegetarians	✓			
Suitable for vegans	✓			
Free from additives	✓			
Free from all animal products	✓			
Free from antioxidants	✓			
Free from artificial colours	✓			
Free from aspartame	✓			
Free from Azo and coal tar dye	✓			
Free from benzoates	✓			
Free from BHA/BHT	✓			
Free from celery	✓			
Free from cereals containing gluten (ie wheat, rye, barley, oats, spelt, kamut)	✓			
Free from egg, egg derivatives and albumen	✓			
Free from fish, crustaceans, molluscs and derivatives	✓			
Free from fruit and derivatives	✓			
Free from glutamates	✓			
Free from GMOs (Genetically Modified Organism)	✓			
Free from latex	✓			
Free from Lupin and derivatives (ie leguminous plants, lupin flour)	✓			
Free from M.S.G. (added)	✓			



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SOLID FOOD

Free from M.S.G. (naturally occurring)	√			
Free from maize and derivatives	√			
Free from milk and derivatives (including lactose) (ie cream, yoghurt, fromage frais, cheese, quark etc.)	√			
Free from Molluses (including octopus & squid)	√			
Free from mustard	√			
Free from natural colours	√			
Free from nut derived oil	√			
Free from other nuts and nut derivatives	√			
Free from other seeds and derivatives	√			
Free from peanuts and peanut derivatives	√			
Free from preservatives	√			
Free from rice and derivatives	√			
Free from sesame seeds and derivatives	√			
Free from soybean and derivatives	√			
Free from Sulphur Dioxide SO2 and Sulphites at >10mg/Kg or 10ml/L as expressed as SO2)	√			
Free from vegetables and derivatives	√			
Free from wheat, rye, oats, barley and derivatives	√			
Free from yeast and derivatives	√			

Solid Food Peru SAC
Production

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RUC 20601552729



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