



## ORGANIC WHITE QUINOA – FLOUR

### PRODUCTNAME AND DESCRIPTION

|                          |                      |
|--------------------------|----------------------|
| Type                     | Organic white quinoa |
| Botanical Origin         | Chenopodium quinoa   |
| Country-region of Origin | Peru - Ayacucho      |

### PROCESSING

The quinoa grain previously washed, dried and sorted, goes through a crushing stage until they disintegrate into fine particles by means of a mechanical action.

### STORAGE

|                    |                                      |
|--------------------|--------------------------------------|
| Shelf life         | 360 days after production            |
| Storage conditions | In a cool / dry place<br>12°C – 25°C |

### ORGANOLEPTIC

|                 |                               |
|-----------------|-------------------------------|
| Appearance      | Fine texture, powder          |
| Colour          | Product specific: white-cream |
| Flavour         | Characteristic                |
| Odor            | Characteristic                |
| Texture         | Sheets                        |
| Purity          | 99,99%                        |
| Atypical grains | ≤ 0.5%                        |
| Size            | 500μ - 700μ                   |
| Moisture        | ≤ 12%                         |

### DEFECTS

|        |  |
|--------|--|
| Metals | Free from metallic foreign bodies (metal detector control + 5000 Gauss Magnets control: 3 times/shift) |
|--------|--|

### NUTRITIONAL VALUE (100g product)

|                       |                       |               |          |
|-----------------------|-----------------------|---------------|----------|
| Energy                | 384 Kcal / 1606.66 KJ | Dietary fiber | 8.8 gr   |
| Protein               | 14.2 gr               | Ash           | 2.18 gr  |
| Total fat             | 5.97 gr               | Potassium     | 0.54 gr  |
| Saturated fatty acids | 1 gr                  | Salt          | 0.013 gr |
| Trans                 | 0.04 gr               | Omega 3       | 0.4 gr   |
| Carbohydrate total    | 68.5 gr               | Omega 6       | 2.7 gr   |
| Sugars                | 1.5 gr                | Cholesterol   | 0 mg     |

### MINERALS (mg/100g MS)

|         |      |
|---------|------|
| Sodium  | 11.5 |
| Iron    | 12   |
| Calcium | 127  |

**MICROBIOLOGICAL FEATURES**

|                                |                             |
|--------------------------------|-----------------------------|
| Total aerobic mesophilic flora | < 1 x 10 <sup>6</sup> cfu/g |
| Total coliforms                | ≤ 1 x 10 <sup>3</sup> cfu/g |
| Escherichia coli               | < 10 cfu/g                  |
| Pathogenic staphylococci       | < 100 cfu/g                 |
| Salmonellas                    | Absent in 25g               |
| Listeria monocytogenes         | Absent in 25g               |
| Enterobacteries                | < 1 x 10 <sup>3</sup> cfu/g |
| Bacillus cereus                | < 1 x 10 <sup>3</sup> cfu/g |
| Yeasts                         | < 5 x 10 <sup>3</sup> cfu/g |
| Moulds                         | < 6 x 10 <sup>3</sup> cfu/g |

**HEAVY METALS**

|              |                            |
|--------------|----------------------------|
| Lead (Pb)    | < 0,2 mg/kg (1881/2006 EU) |
| Mercury (Hg) | < 0,1 mg/kg (1881/2006 EU) |
| Cadmium (Cd) | < 0,1 mg/kg (1881/2006 EU) |
| Arsenic (As) | < 0,1 mg/kg (1881/2006 EU) |

**MYCOTOXINS**

|                                |                       |
|--------------------------------|-----------------------|
| Aflatoxin B1                   | 2ppb (1881/2006 EU)   |
| Total Aflatoxins (B1,B2,G1,G2) | 4ppb (1881/2006 EU)   |
| Fumonisin B1+B2                | NA (1881/2006 EU)     |
| Ochratoxin A                   | 3ppb (1881/2006 EU)   |
| Deoxynivalenol (DON)           | 750ppb (1881/2006 EU) |
| Zearalenone                    | 75ppb (1881/2006 EU)  |

\*Compliant with the European regulations regarding chemical contaminants and pesticides (396/2005 EU)

\*\* This product has not been genetically modified and is compliant with 'Art. 2 and 9 of Council Regulation (EC) No. 834/2007'

\*\*\* This product has not been treated with Ionizing radiation

**ALLERGENS**

|   |   |
|---|---|
| Free from Crustacea and products thereof            | Free from Sesame seeds and products thereof           |
| Free from Eggs and products thereof                 | Free from Sulphur dioxide and sulphites >10mg/kg      |
| Free from Fish and products thereof                 | Free from Lupin and products thereof                  |
| Free from Peanuts and products thereof              | Free from Molluscs and products thereof               |
| Free from Soybeans and products thereof             | Free from Maize (Corn) or Maize derivatives           |
| Free from Milk/products thereof (including lactose) | Free from Sesame/sunflower/mustard/poppy/pumpkin seed |
| Free from Nuts and products thereof                 | Free from Coconut or coconut derivatives              |
| Free from Celery and products thereof               | Free from Palm Oil (if so status RSPO)                |
| Free from Mustard and products thereof              |   |

**SUITABLE FOR**

|                   |     |                  |    |
|-------------------|-----|------------------|----|
| Vegetarians       | Yes | Kosher-certified | No |
| Vegans            | Yes | Halal-certified  | No |
| Lacto-vegetarians | Yes |                  |    |