

CONVENTIONAL RED QUINOA

PRODUCTNAME AND DESCRIPTION

Type Botanical Origin Country-region of Origin Conventional red quinoa Chenopodium quinoa Peru - Ayacucho

PROCESSING

Preliminary cleaning, scarifying, steam washing, polishing, drying, stripping, sorting, optical selection, metal detection.

STORAGE

Shelf life Storage conditions

ORGANOLEPTIC

Appearance
Colour
Flavour
Odor
Texture
Purity
Broken, deformed, immature grains
Calibration / Size

730 days after production In a cool / dry place 12°C – 25°C

Small grain, semi-flattened, round Product specific: pink to red Characteristic Characteristic Solid, firm 99,99% ≤ 3.00% ≤43% >1,7 mm ≤51% 1,4 – 1,7 mm ≤6% <1,4 mm ≤13% ≤0.02% < 5 ppm

DEFECTS

Moisture

Saponin

Gluten

Others: Stones and wood	≤ 0,003% (Destoner: 18 mesh, twice/h)	
Others: Seeds and impurities	≤ 0.007%	
Metals	Free from metallic foreign bodies (metal detector control +	
	5000 Gauss Magnets control: 3 times/shift)	

NUTRITIONAL VALUE (100g product)

Energy	388 Kcal / 1624.79 KJ	Dietary fiber	8.8 gr
Protein	16.0 gr	Ash	2.20 gr
Total fat	6.70 gr	Potassium	0.54 gr
Saturated fatty acids	1 gr	Salt	0.025 gr
Trans	0.04 gr	Omega 3	0.4 gr
Carbohydrate total	67.6 gr	Omega 6	2.7 gr
Sugars	1.5 gr	Cholesterol	0 mg

MINERALS (mg/100g MS)

Sodium	10
Iron	12
Calcium	127



MICROBIOLOGICAL FEATURES

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Total aerobic mesophilic flora	< 1 x 10^6 cfu/g
Total coliforms	≤ 1 x 10^3 cfu/g
Escherichia coli	< 10 cfu/g
Pathogenic staphylococci	< 100 cfu/g
Salmonellas	Absent in 25g
Listeria monocytogenes	Absent in 25g
Enterobacteries	<1 x 10^3 cfu/g
Bacillus cereus	< 1 x 10^3 cfu/g
Yeasts	< 5 x 10^3 cfu/g
Moulds	< 6 x 10^3 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)
MYCOTOVING	
MYCOTOXINS	
Aflatoxin B1	2ppb (1881/2006 EU)
Total Aflatoxins (B1,B2,G1,G2)	4ppb (1881/2006 EU)
Fumonisins B1+B2	NA (1881/2006 EU)
Ochratoxin A	3ppb (1881/2006 EU)
Deoxynivalenol (DON)	750ppb (1881/2006 EU)
Zearalenone	75ppb (1881/2006 EU)

Zearalenone/5ppb(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 lonizing 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			