

## **CONVENTIONAL TRICOLOR QUINOA**

## **PRODUCTNAME AND DESCRIPTION**

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

### PROCESSING

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

#### STORAGE

Shelf life	730 days after production
Storage conditions	In a cool / dry place
	12°C – 25°C

#### ORGANOLEPTIC

Appearance	Small grain, semi-flattened, round
Colour	White 60% Red 20% Black 20%
Flavour	Characteristic
Odor	Characteristic
Texture	Solid, firm
Purity	99,99%
Broken, deformed, immature grains	≤ 3.00%
Calibration / Size	≤ 21% > 1,7 mm ≤ 52% < 1,7 mm ≤ 27% < 1,4 mm
Moisture	≤13%
Saponin	≤0.02%
Gluten	< 5 ppm

### DEFECTS

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

### **NUTRITIONAL VALUE (100g product)**

Energy	385 Kcal / 1612.23 KJ	Dietary fiber	8.65 gr
Protein	15.70 gr	Ash	2.10 gr
Total fat	6.25 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	67.5 gr	Omega 6	2.7 gr
Sugars	1.5 gr	Cholesterol	0 mg



### MINERALS (mg/100g MS)

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Sodium			10			
Iron			12			
Calcium			127			

## **MICROBIOLOGICAL FEATURES**

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)

### **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)

\*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

ALLINGING	
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		

