

Product Specification POPPED QUINOA

Quinoa is an ancient pseudo cereal that has been grown for over 5,000 years in the Andes Mountain, mainly around the Titicaca Lake region (Peru and Bolivia). Before the Spaniards arrived to South America, Quinoa was, together with potatoes and corn, the basis for their nutrition. Throughout the last years, value added products from Quinoa, such as Popped Quinoa, have been developed in order to satisfy the needs of every consumer.

Process:

Once the white quinoa grain is harvested, it is transported to a processing facility, where the grain is scarified and washed to extract the saponine (pearled), dried, selected, ventilated and color classified. Once the grain is homogenous in color it passes through an “Extrusion Process” where using high temperature starch particles are cooked developing a “paste texture”. Finally, it passes through a brief pressurized heating process that “explodes” or “pops” by expelling the internal humidity of the grain in the form as vapor.

Description:

Popped Quinoa are exploded quinoa grains, which result in a round, light and proportionally voluminous product. It contains most of the health benefits of quinoa grains and it is ready to use.

Scientific Name
Chenopodium quinoa

Family
Chenopodiaceae

Origin
Perú



Characteristics:

ORGANOLEPTIC CHARACTERISTICS		
Taste:	Characteristic	
Appearance:	Porous spherical grain	
Smell:	Characteristic	
Color:	Characteristic	

PHYSIOCHEMICAL CHARACTERISTICS		
Moisture	< 10.00%	
Saponin	Absent	
GRAIN QUALITY		
Damaged	--	
Broken	--	
Inmature	--	
Sprouted	--	
Infested	Absent	
Whole Grain	> 99.50%	
CONTRASTING GRAINS		
Other colorquinoa	< 00.05%	
PURITY OF GRAIN		
Metals	Absent	
Insects	Absent	
Stones	--	
Straws	--	
Foreign Seeds	--	
Purity	>99.96%	
MICROBIOLOGICAL CHARACTERISTICS		
Total Aerobes Mesophilic	< 1x10 ⁶	cfu/g
Coliforms	< 10 ³	cfu/g
E. Coli	Absent	cfu/g
Yeasts	<10 ⁴	cfu/g
Molds	<10 ⁴	cfu/g
Salmonella	Absent	ln 25g
Bacilius Cereus	<10 ⁴	cfu/g
CONTAMINANTS		
Pesticides (*)	Absent(organic)	mg/kg
Pesticides	According to MRL of each country	mg/kg
Aflatoxin B1	< 4.00	µg/kg
Aflatoxin B2	< 4.00	µg/kg
Aflatoxin G1	< 4.00	µg/kg
Aflatoxin G2	< 4.00	µg/kg
Zearelanona	< 100.00	µg/kg
Ochratoxin A	< 5.00	µg/kg
Lead (pb)	< 0.20	mg/kg
Cadmium (Cd)	< 0.10	mg/kg

(*) Pesticides are considered absent when no residue is measured above the detection limits of the gas and liquid chromatographer.

NUTRITION (in 100gr)**		
Energy	385	kJ
Proteins	11.0	g
Fat	5.7	g
DietaryFiber	8.9	g
Ashes	1.77	g
Carbohydrates	70.0	g
Calcium	120	mg
Phosphorus	400	mg
Potassium	515	mg
Iron	3.2	mg
Zinc	1.5	mg
Thiamin/VitaminB1	0.11	mg
Riboflavin/VitaminB2	0.15	mg
Niacin/VitaminB3	0.5	mg
Pirodoxina/VitaminB6	0.1	mg

(**)Values may vary

Packaging:

Triple layer kraft paper bags of 25kg net or as per clients request

Life Ptime and storage conditions

18 months in adequate conditions: indoor (no direct sunlight), cool, ventilated, dry environment:

Temperature: < 30°C
 Relative Humidity: 45% - 75

Uses

Quinoa pops are used for direct consumption primarily as an ingredient for breakfast or for general confectionary purposes. Mix it with milk, yogurt, juices, etc. It is also used as an ideal and healthy snack.

Allergens:

We certify that the following food allergens are NOT present by direct addition (ingredient, food additive, processing aid, etc) or by cross contamination (products production line, transportation, etc.) of our product:

Crustaceans	Milk	Soybean	Mustard
Eggs	Mollusk	Tree nuts	Celery
Fish	Peanut	Wheat	
Lupine	Seeds	Sulphites	

Gluten Free:

We certify that our product is naturally gluten free and will only be handled in 100% pure quinoa production lines.

Non-GMO:

We certify that our product has NOT been genetically modified.



LD Exportaciones S.A.C.
Malecón Cisneros No. 1244, Of. 1102
Miraflores, Lima - Perú
Teléfono: +51 949 469 117
fralopez@ldexportaciones.com
www.ldexportaciones.com

Product Certifications:

Organic:

National Organic Program (USDA/NOP)

European Union (EU)

Peru (RTPO: Reglamento Técnico Peruano Orgánico)

Quality by SGS or Control Union

HS Code:

1904.90.00.00

