

Product Specification TRICOLOR 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.

Process:

Once the white, black and red, quinoa grain is harvested, it is transported to a processing plant, 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 is packed and ready for exportation.

Description:

Tricolor quinoa has a mixture of flavors and unique texture. It has the best of each quinoa with a magnificent explosion of color in every meal or drink. It also boasts a unique balance of all the nutrients that are characteristic of these beads. It is consumed cooked rice preparations such as rice replacing spring, chaufa rice, rice traditional. In addition to soups, stews, desserts, drinks, among others and can replace bread in culinary preparations.

Scientific Name
Chenopodium quinoa

Family
Chenopodiaceae

Origin
Peru



Characteristics:

ORGANOLEPTIC CHARACTERISTICS		
Taste:	Characteristic	
Appearance:	Small round semi-flat grains	
Smell:	Characteristic	
Color:	Characteristic	

PHYSIOCHEMICAL CHARACTERISTICS		
Moisture	<13.00%	
Saponin	Absent	

GRAIN QUALITY		
Damaged	-	
Broken	-	
Inmature	-	
Sprouted	-	
Infested	Absent	
Whole Grain	>99.30%	
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	In 25g
Bacillus 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.



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NUTRITION (in 100gr)**		
Proteins	18.7	g
Total Fat	7.3	g
DietaryFiber	18.8	g
Totals Carbohydrates	59.2	g
Sodium	64.9	g
Calcium	77	g
Magnesium	337	mg
Phosphorus	808	mg
Copper	0.7	mg
Iron	7	mg
Zinc	4	mg
Potassium	1067	mg
Manganese	4	mg

(**)Values may vary

Packaging:

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

Life Ptime and storage conditions

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

Temperature: < 30°C

Relative Humidity: 45% - 75

Uses

Quinoa grain is used for human consumption in a variety of dishes such as soups, puddings, stews, bread, drinks, flour, etc. Also, in many regions of Peru, rice is replaced by Quinoa and mixed with poultry, meat and fish.

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.

Product Certifications:

Organic:

- National Organic Program (USDA/NOP)
- European Union (EU)
- Peru (RTPO: Reglamento Técnico Peruano Organico)

Kosher by OU (Orthodox Union)

Quality by SGS or Control Union

HS Code:

1008.50.90.00