



TECHNICAL SPECIFICATIONS

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WHITE QUINOA

SCIENTIFIC NAME : *Chenopodium Quinoa*
FAMILY : Amaranthaceae
TARIFF HEADING : 1008509000



ORIGIN

The grains are harvested in the region of Ayacucho, Peru.

COMPOSITION

Grains of white quinoa

TREATMENT AND PROCESS

Cleaning and 100% machine selection of grains.

DISTRIBUTION

By ocean and by land

Date of preferential consumption of the product under the conditions of storage and prescribed use.

TARGET POPULATION

General public

INSTRUCTIONS FOR USE

Consume previous cooking. Do not consume raw

OTHER ALTERNATIVE USES

It can be used as an ingredient for the elaboration of beverages, cookies, snacks and others.

QUALITY

The product has been cleaned, selected, and packed in accordance with current good manufacturing practices, providing quality characteristics determined by the specifications requested by our clients and complying with current National and International Legislation.

ATTRIBUTES

Gluten free
Allergens free
0% cholesterol
Rich in aminoacids



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NUTRITION FACTS

Component	Per 100g.	Unit
Calories	368	Kcal
Carbohydrate	64.16	g
Protein	14.12	g
Fat	6.07	g
Dietary fiber	7.0	g
Ash	2.38	g

(*) *There was no overall significant difference between white, red and black quinoa*

National Nutrient Database for Standard Reference United States Department of Agriculture

- Agricultural Research Service USDA

SPECIFICATIONS

Physical and organoleptic characteristics

Aspect	Dried, semi plain and round grains.
Color	Characteristic
Aroma	Characteristic
Taste	Characteristic
% Purity White Quinoa	99.99
% Stones in 100 gr sample	Absence
% Insects (entire or parts thereof)	Absence

Own Elaboration considering as reference the NTP 205.062 2014. Andean Grains. Quinoa. Requirements

Chemical characteristics

Parameter	Unit	Maximum limit
Moisture	%	12.5
Saponin	%	Absence

NTP 205.062 2014. Andean Grains. Quinoa. Requirements

Microbiological Characteristics

Parameter	Unit	Maximum limit
Mesophilic aerobic	CFU/g	10 ⁴
Mold	CFU/g	10 ⁴
Yeast	CFU/g	10 ³
Coliform	CFU/g	10 ²
E.coli	CFU/g	<10
Salmonella	Absent/25g	Absent/25g

(Sanitary Standard that establishes the microbiological criteria of Sanitary Quality and innocuousness for foods and beverages for human consumption NTS No. 0591 DIGESA./ NTP 205.062 2014)



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Contaminants

Micotoxins	Total aflatoxins	<4 ug/kg
Heavy metals	Lead	<0.20 mg/kg
	Cadmium	<0.10 mg/kg

Commission Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs. December 19, 2006

PACKING

Polypropylene bags, multiwall paper bags.
Weight according to the requirements of client.

LABELLING/IDENTIFICATION

Description of the product
Weight
Lote
Origin
According to the destination country

SHELF LIFE

24 months from the date of manufacture, under recommended storage conditions

STORAGE

Keep in a cool (room temperature), dry place, good aerated.
Avoid excessive exposure to heat and light.