



## TECHNICAL DATA SHEET

Product name	:Organic certified black quinoa
Organic status	:USDA-NOP, EU, JAS
HS Tariff code	:1102.90
Part used	:Organic black quinoa grains
Scientific name	:Chenopodium quinoa
Composition	:100% black quinoa grains
Origin	:Ayacucho (Huanta) / Huancavelica (Pampas) - Peru
Process	:Selection and classification, washing, drying, packaging, weight, sealed, packing, labeled
Shelf life	:24 months in original package



## PHYSICAL AND CHEMICAL PROPERTIES

Color	:Black
Odor	:Characteristic of the product
Taste	:Characteristic of the product
Humidity	:< 10%

## PACKAGING

Type: Bulk	Type: Retail
Weight: 10 Kg	Weight: 250 g
Material: Polythene Bags	Material: Stand up laminated bags with zipper

## MICROBIOLOGIC ANALYSIS (LIMIT PER G / ML \* )

Aerobics (UFC/g)	Total Mold (UFC/g)	Total Yeast (UFC/g)	Det. E .coli
10 <sup>5</sup>	10 <sup>3</sup>	10 <sup>3</sup>	Absence

\* Peruvian Standards, DIGESA, Ministry of Health

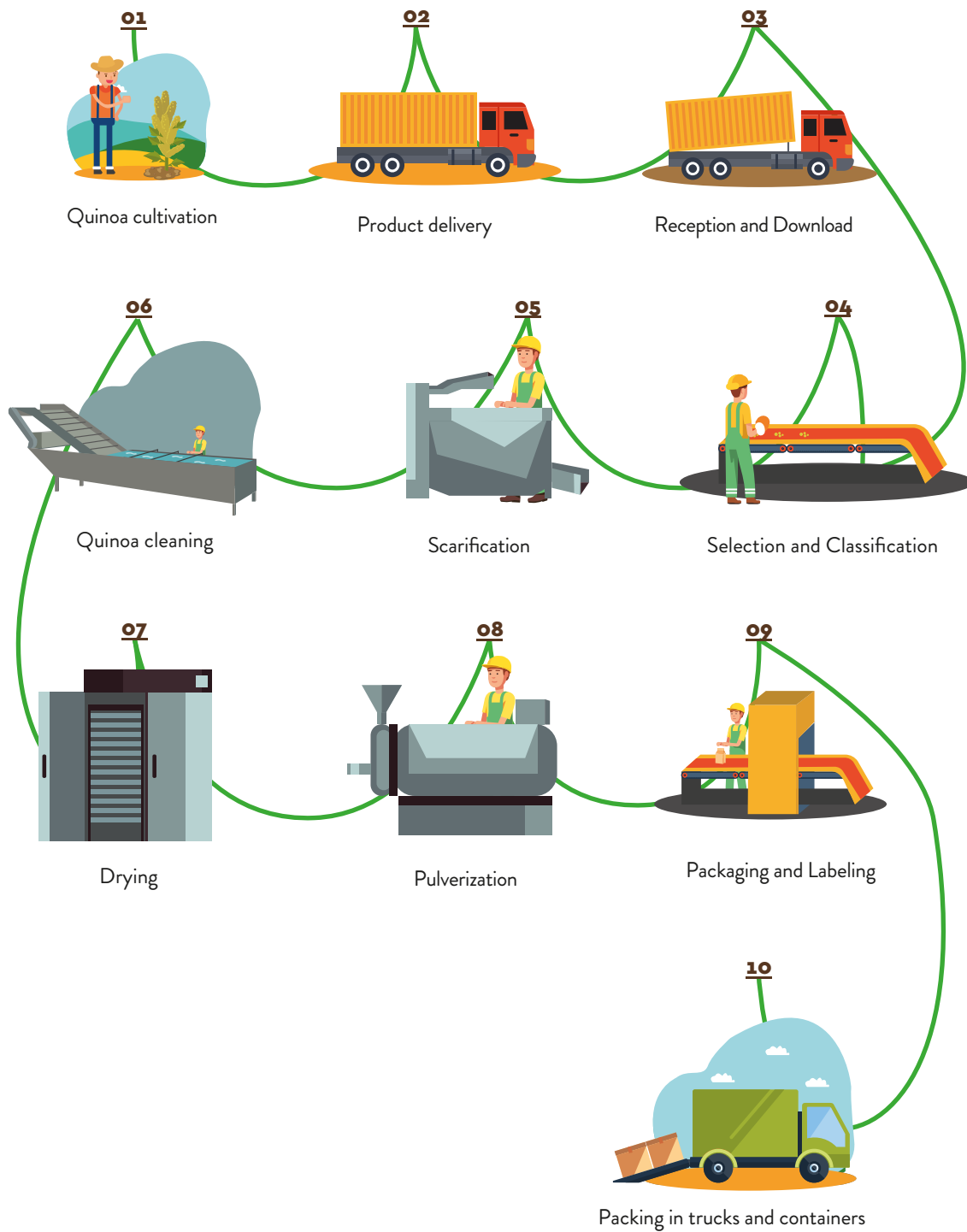
## NUTRITIONAL FACTS (GM / 100 GM OF EDIBLE PART)

Calories	Fiber	Carbohydrates	Protein	Fat	Ash
401,14 Kcal	23,26	70,67	14,45	6,74	2,64

## STORAGE RECOMMENDATIONS

- Store in fresh and dry places
- Keep it in the original pack, very well closed
- Keep it in the original pack closed once opened

## PROCESS



## CALENDARING

