

ORGANIC CERTIFIED WHITE QUINOA POWDER GELATINIZED



TECHNICAL DATA SHEET

Product name	:Organic Certified white quinoa powder gelatinized
Organic status	:USDA-NOP, EU, JAS
HS Tariff code	:1102.90
Part used	:Organic white quinoa grains
Scientific name	:Chenopodium quinoa
Composition	:100% white quinoa grains
Origin	:Ayacucho (Huanta) / Huancavelica (Pampas) - Peru
Process	:Selection and clasification, washed, drying, grinding, gelatinized, sieving packaging, sealed, packing and labeled
Shelf life	:24 months in original package



PHYSICAL AND CHEMICAL PROPERTIES

Color	:Light beige
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) 10 ₅	Total Mold (UFC/g) 10 ₃	Total Yeast (UFC/g) 10 ₃	Det. E .coli Absence
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* Peruvian Standards, DIGESA, Ministry of Health

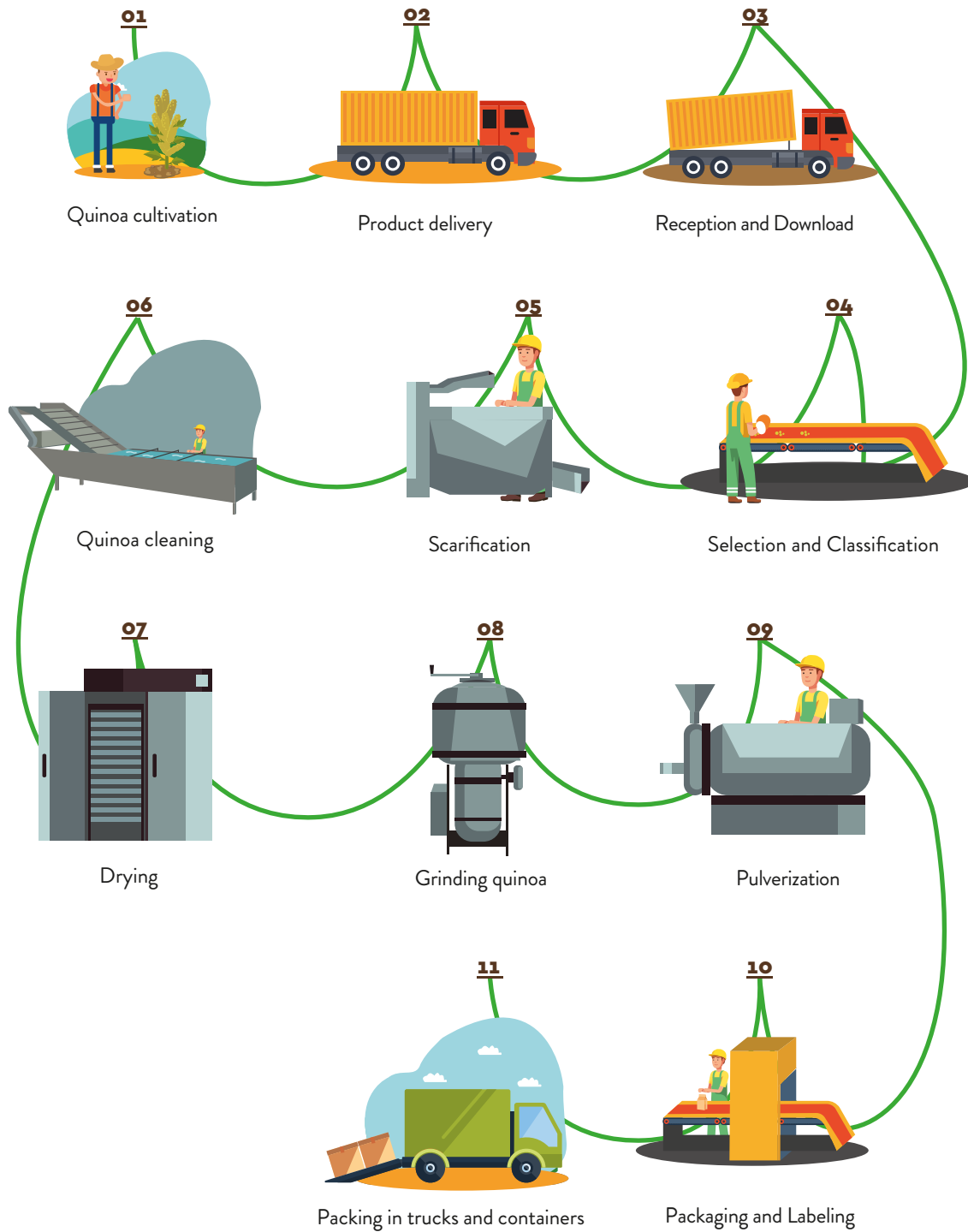
NUTRITIONAL FACTS (GM / 100 GM OF EDIBLE PART)

Calories	Fiber	Carbohydrates	Protein	Fat	Ash	Humidity
401,14 Kcal	23,26	70,67	14,45	6,74	2,64	5,5

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



● Availability