

SPECIFICATION SHEET



PRODUCT CODE: IHBQ11/12
Country of origin: Perú

COMPOSITION

Scientific name: *Chenopodium quinoa*
Common name: Black Quinoa
Composition: 100% Quinoa Grain

DESCRIPTION

Aspect: Whole quinoa grain, washed, dry, clean, selected and classified.
Color: Black standard color.
Taste: Characteristic sweet quinoa.
Odor: Characteristic, fresh, clean.

PHYSICAL AND CHEMICAL SPECIFICATIONS

Grains damage by heat: 0,07% MAX.
Foreign matter: 0,01% MAX.
Humidity: 11.5% MAX.
Saponins: 0,01% MAX.
Size: 1,5 mm - 1,8 mm
Referencia Tecnica Normativa: NTP 205.002 1979, NTP 205.029 1979, NTP 205.036 1982

MICROBIOLOGICAL ANALYSIS

Moulds and yeast (CFU/G): 10^3 MAX
Referencia tecnica normativa: ICMS Vol. 1 Parte II de. II Pág. 166-167 (Traducción Versión Original 1978). Reimpresión 200 (Ed. Acribia) 1983.

MINIMUM NUTRITIONAL VALUES - INCA HEALTH

Protein 14.88%
Ashes 3.12%
Fiber 3.51%
Carbohydrates 75.30%
Calories (cal) 421.70

Shelf life and storage : 16 months in cool and dry place at room temperature.
24months at controlled temperature conditions.

Packing: Polypropylene sacks x 25kg.
Paper sacks with inner polyethylene x 25kg.
Polypropylene super ton sacks x 1 MT.