

TECHNICAL SPECIFICATIONS – WHITE QUINOA FLAKES

1. PRODUCT NAME

Trade Name
Conventional White Quinoa Flakes
Plant part used and Composition
Grains - 100% Quinoa Grains

2. ORIGIN: PERU

Scientific Name
<i>Chenopodium Quinoa Wild</i>

3. MARKET / DESTINATION

Destination
Europe / UK market

4. PARAMETERS TO CONSIDER

4.1. Physical Characteristics

Assay	Specifications	Method
Appearance	Laminated grain	Visual
Taste	Characteristic	Organoleptic
Odor	Characteristic	Organoleptic
Color	White cream (white)	Visual

4.2. Physicochemical characteristics

Assay	Specifications	Method
Moisture	< 12.0 %	Internal method
Saponin	Absent	Internal method
Gluten	< 10 ppm	AOAC-OMA 2015-16
Organic impurities	≤ 0.01%	Internal Method
Size	< 5mm	Internal Method

4.3. Microbiological characteristics

Assay	Specifications	Method
Aerobic Mesophiles Count	< 5 x 10 ⁵ cfu/g	AOAC 010404

TECHNICAL SPECIFICATIONS – WHITE QUINOA FLAKES

Mold and Yeast Count	< 10 ⁴ cfu/g	AOAC 010401
Coliforms	<5 x 10 ² cfu/g	AOAC 010402
Salmonella sp.	Absent / 25g	ICMSF (1983)
E.coli	< 10 cfu/g	AOAC 010404
Bacillus cereus	< 10 ³ cfu/g	ICMSF (1983)

*This analysis has an additional cost.

4.4 Nutritional information

NUTRITIONAL INFORMATION - Serving 100 g	
Facts	Specifications
Total Energy	391 Kcal
Fat	7g
Of which saturates	1 g
Carbohydrates	66 g
Of which sugars	0 g
Dietary fiber	6 g
Proteins	14 g
Salt	< 0.05 g

*This analysis has an additional cost.

4.5 Heavy Metals

Assay	Specifications	Method
Lead	≤ 0.2 ppm	Mercury, Lead and Arsenic. NOM – 117 – SSA1 – 1994 Goods and services. Test methods for the determination of Cadmium, Arsenic, Lead, Iron, Zinc and Mercury in food, drinking water and purified water by atomic absorption spect.
Cadmium	≤ 0.1 ppm	

*This analysis has an additional cost.

4.6 Pesticides Residues

Assay	Specifications	Method
Pesticides Residues	In accordance with Regulations (EC) No 396/2005 of 23.02.2005 and its subsequent amendments	Determination of multiresidues of pesticides for LC MS MS/ GC MS n fruits, vegetables, liquids, soils, substrata, and food, include you those with high place contained in fats.

*This analysis has an additional cost.

TECHNICAL SPECIFICATIONS – WHITE QUINOA FLAKES

5. PACKAGING

Primary packaging: Poliethylene bag – 15kgs
Package: Corrugated carboard box.

6. CONDITIONS OF STORAGE, TRANSPORTS AND SHELF LIFE

Storage

It should be stored under suitable health conditions, over pallets in cool and dry place and without strong or disagreeably odors away from heat and direct exposure to sunlight.
The warehouse should be free from plagues.
Keep container tightly closed.
Temperature < 25°C and relative humidity between 45 - 70%.

Shelf life

18 months as long as the package is stored sealed at ambient temperature.

Transport Conditions

It should be transported under suitable health conditions, in cool and dry place, free of plagues and strong or disagreeably odors.

7. IDENTIFICATION OF INTENDED USE

Expected use by consumer

Requires cooking before consumption. Suitable as supplement for healthy cereal breakfasts, cereal bars, granolas, muesli and all sort of healthy food produce.

8. REFERENCE REGULATION

The product complies with the regulations and rules of governments applicable in the UK and countries of the European Union, which refer to the export and import of foods that ensure food safety.