

## TECHNICAL SPECIFICATIONS – WHITE QUINOA GRAINS

### 1. PRODUCT NAME AND COMPOSITION

Product Name
Conventional White Quinoa Grains
Ingredients
100% Quinoa Grains

### 2. ORIGIN: PERU

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

### 3. MARKET / DESTINATION

Destination
European Union / United Kingdom

### 4. PARAMETERS TO CONSIDER

#### 4.1. Organoleptic Characteristics

Assay	Specifications	Method
Appearance / Colour	Round semi-flattened grain / creamy white	Visual
Flavour	Typical of Quinoa	Organoleptic
Odor	Typical of Quinoa	Organoleptic

#### 4.2. Physicochemical characteristics

Assay	Specifications
Purity	99.99 %
Humidity	≤ 13.0 %
Saponin	< 0.12%
Damaged grains	≤ 1 %
Off Color	< 0.1 %
% Stones on 100g sample	0%
% Insects (entire or parts thereof)	0%

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### 4.3. Microbiological characteristics

Assay	Unit	Maximum Limit
Mesophilic aerobic	CFU / g	10 <sup>4</sup>
Mold	CFU / g	10 <sup>4</sup>
Yeast	CFU / g	10 <sup>3</sup>
Coliform	CFU / g	10 <sup>2</sup>
E.Coli	CFU / g	<10
Salmonella	Absent/25g	Absent/25g

\*This analysis has an additional cost. If necessary for each batch, please consult in advance.

### 4.4 Nutritional information

NUTRITIONAL INFORMATION - Serving 100 g	
Facts	Specifications
Total Energy	368 Kcal / 1540 kJ
Proteins	14.1 g
Carbohydrates	64.2 g
of which sugars	2.2 g
Fat	6.1 g
of which saturates	0 g
Fibre	7.0 g
Sodium	< 0.1 g

\*This analysis has an additional cost. If necessary for each batch, please consult in advance.

### 4.5 Contaminants

Assay	Specifications
Lead	< 0.20 mg/kg
Cadmium	< 0.10 mg/kg
Aflatoxin B1	< 2.0 ug/kg
Total aflatoxins	< 4.0 ug/kg
Ochratoxin A	< 3.0 ug/kg

\*This analysis has an additional cost. If necessary for each batch, please consult in advance.

### 4.6 Pesticides Residues

Assay	Specifications
Pesticides and herbicides residues (glyphosate, paraquat, diquat)	Below Maximum Residue limits (MRLs) set by EU or UK regulations

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### 4.7 Allergens and Gluten

This PRODUCT / Recipe is: FREE FROM:	Y	N	Comments
Cereals containing Gluten (e.g. wheat, rye, barley..),	Y		
Crustaceans	Y		
Fish	Y		
Eggs	Y		
Peanuts	Y		
Soy	Y		
Milk / Dairy Products	Y		
Celery	Y		
Mustard	Y		
Lupin	Y		
Sesame Seeds / Sesame Oil	Y		
Molluscs	Y		
Nuts (e.g. Hazelnuts, Walnuts, Cashew nuts...)	Y		
Sulphur dioxide / sulphites	Y		

### 4.8 GMO – \_Statement

Product or any of its ingredients does not contain any genetically modified material. There are no marker genes present in the product, its ingredients, or in processing aids.  
Product is **free from GMO**.

## 5. PACKAGING

Type of Container
Triple sheet Kraft paper bag OR laminated polypropylene x 25 kg - Big bag x 1000kg

## 6. CONDITIONS OF STORAGE, TRANSPORTS AND SHELF LIFE

Storage
It should be stored under suitable health conditions, over pallets in a cool and dry place without strong or disagreeable odors away from heat and direct exposure to sunlight. The warehouse should be free from plagues. Temperature below 25°C and relative humidity between 45 - 70%.
Shelf life
24 months as long as the package is stored sealed at ambient temperature.

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### Transport Conditions

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

### 7. IDENTIFICATION OF INTENDED USE

#### Expected use by consumer

It is used as super food, functional food and nutritional supplement.

It can be used as a fundamental ingredient in ready meals, instant soups, puddings, beverages, cookies, cereals, biscuits, snacks and others. It must be cooked before consumption.

Derivatives of quinoa: quinoa powder, gelatinized quinoa, quinoa pop, pre-cooked quinoa, quinoa flakes.

### 8. REFERENCE REGULATION

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

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