

Product Specification POPPED QUINOA

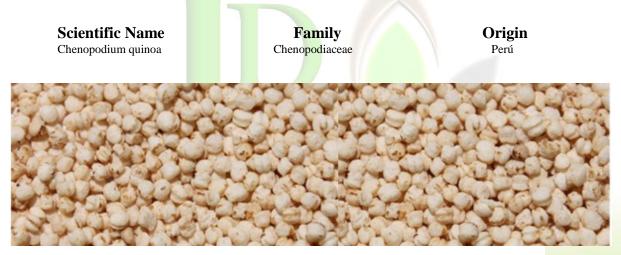
Quinoa is an ancient pseudo cereal that has been grown for over 5,000 years in the Andes Mountain, mainly around the Titicaca Lake region (Peru and Bolivia). Before the Spaniards arrived to South America, Quinoa was, together with potatoes and corn, the basis for their nutrition. Throughout the last years, value added products from Quinoa, such as Popped Quinoa, have been developed in order to satisfy the needs of every consumer.

Process:

Once the white quinoa grain is harvested, it is transported to a processing facility, where the grain is scarified and washed to extract the saponine (pearled), dried, selected, ventilated and color classified. Once the grain is homogenous in color it passes through an "Extrusion Process" were using high temperature starch particles are cooked developing a "paste texture". Finally, it passes through a brief pressurized heating process that "explodes" or "pops" by expulsing the internal humidity of the grain in the form as vapor.

Description:

Popped Quinoa are exploded quinoa grains, which result in a round, light and proportionally voluminous product. It contains most of the health benefits of quinoa grains and it is ready to use.



Characteristics:

ORGANOLEPTIC CHARACTERISTICS		
Taste:	Characteristic	
Appearance:	Porous spherical grain	
Smell:	Characteristic	
Color:	Characteristic	



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PHYSIOCHEMICAL CHARACTERISTICS				
Moisture	<10.00%			
Saponin	Absent			
GRAIN QUALITY				
Damaged				
Broken				
Inmature				
Sprouted				
Infested	Absent			
WholeGrain	> 99.50%			
CONTRASTING GRAINS				
Other colorquinoa	< 00.05%			
PURITY OF GRAIN				
Metals	Absent			
Insects	Absent			
Stones	-			
Straws	-			
Foreign Seeds				
Purity	>99.96%			
MICROBIOLOGICAL CHARACTERISTICS				
Total Aerobes Mesophilic	<1x10 ⁶	cfu/g		
Coliforms	< 10 ³	cfu/g		
E. Coli	Absent	cfu/g		
Yeasts	<104	cfu/g		
Molds	<10 ⁴	cfu/g		
Salmonella	Absent	In 25g		
BaciliusCereus	<10 ⁴	cfu/g		
CONTAMINANTS				
Pesticides(*)	Absent(organic)	mg/kg		
Pesticides	According to MRL of each country	mg/kg		
Aflatoxin B1	<4.00	µg/kg		
AflatoxinB2	<4.00	µg/kg		
AflatoxinG1	<4.00	µg/kg		
Aflatoxin G2	<4.00	µg/kg		
Zearelanona	<100.00	µg/kg		
Ochratoxin A	<5.00	µg/kg		
Lead (pb)	< 0.20	mg/kg		
Cadmium (Cd)	< 0.10	mg/kg		

(*) Pesticides are considered absent when no residue is measured above the detection limits of the gas and liquid cromatographer.



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NUTRITION (in 100gr)**			
Energy	385	kj	
Proteins	11.0	g	
Fat	5.7	g	
DietaryFiber	8.9	g	
Ashes	1.77	g	
Carbohydrates	70.0	g	
Calcium	120	mg	
Phosphorus	400	mg	
Potassium	515	mg	
Iron	3.2	mg	
Zinc	1.5	mg	
Thiamin/VitaminB1	0.11	mg	
Riboflavin/VitaminB2	0.15	mg	
Niacin/VitaminB3	0.5	mg	
Pirodoxina/VitaminB6	0.1	mg	
(**)Values may vary			

Packaging:

Triple layer kraft paper bags of 25kg net or as per clients request

Life Ptime and storage conditions

18 months in adequate conditions: indoor (no direct sunlight), cool, ventilated, dry environment:



Uses

Quinoa pops are used for direct consumption primarily as an ingredient for breakfast or for general confectionary purposes. Mix it with milk, yogurt, juices, etc. It is also used as an ideal and healthy snack.

Allergens:

We certify that the following food allergens are NOT present by direct addition (ingredient, food additive, processing aid, etc) or by cross contamination (products production line, transportation, etc.) of our product:

Crustaceans	Milk
Eggs	Mollusk
Fish	Peanut
Lupine	Seeds

Soybean Tree nuts Wheat Sulphites Mustard Celery

Gluten Free:

We certify that our product is naturally gluten free and will only be handled in 100% pure quinoa production lines.

Non-GMO:

We certify that our product has NOT been genetically modified.



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Product Certifications:

Organic: National Organic Program (USDA/NOP) European Union (EU) Peru (RTPO: Reglamento Técnico Peruano Orgánico) Quality by SGS or Control Union

HS Code:

1904.90.00.00

