

Product Specification PRE COOKED 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 Pre Cooked Quinoa, have been developed in order to satisfy the needs of every consumer.

Process:

Once the white quinoa grain is cleaned, scarified, washed, selected, sorted and color classified, it is cooked. The cooking process results in using the appropriate temperature and time to “precook” the quinoa grain. Then it is dried to lower humidity levels and packed.

Description:

Pre-cooked Quinoa is a white to yellow oval popped product that is very crunchy due to its cooking and drying process. For those with a tight schedule, this product is ready in less than two minutes and contains the same taste and nutritional value as quinoa grains.

Scientific Name
Chenopodium quinoa

Family
Chenopodiaceae

Origin
Peru



Characteristics:

ORGANOLEPTIC CHARACTERISTICS		
Taste:	Characteristic	
Appearance:	Small round popped grains	
Smell:	Characteristic	
Color:	Characteristic	

PHYSIOCHEMICAL CHARACTERISTICS		
Moisture	< 10.00%	
Saponin	Absent	
CONTRASTING GRAINS		
Other color quinoa	< 00.05%	
PURITY OF GRAIN		
Metals	Absent	
Insects	Absent	
Stones	---	
Straws	---	
Foreign Seeds	---	
Purity	> 99.99%	
MICROBIOLOGICAL CHARACTERISTICS		
Total Aerobes Mesophilic	< 1×10^6	cfu/g
Coliforms	< 10^3	cfu/g
E. Coli	Absent	cfu/g
Yeasts	< 10^4	cfu/g
Molds	< 10^4	cfu/g
Salmonella	Absent	in 25g
Bacillus Cereus	< 10^4	cfu/g
CONTAMINANTS		
Pesticides (*)	Absent	mg/kg
Aflatoxin B1	< 4.00	µg/kg
Aflatoxin B2	< 4.00	µg/kg
Aflatoxin G1	< 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 chromatographer.

NUTRITION (in 100gr) **		
Energy	372	kJ
Proteins	15.2	g
Fat	6.3	g
Dietary Fiber	8.2	g
Ashes	1.77	g
Carbohydrates	62.5	g
Calcium	150	mg
Phosphorus	400	mg
Potassium	515	mg
Iron	6.5	mg
Zinc	1.5	mg
Thiamin / Vitamin B1	0.15	mg
Riboflavin / Vitamin B2	0.32	mg
Niacin / Vitamin B3	0.8	mg
Pirodoxina / Vitamin B6	0.1	mg

(**)Values may vary

Packaging:

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

Life-time and storage conditions

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

Temperature: < 30°C

Relative Humidity: 45% - 75%

Uses

Pre-cooked Quinoa can be cooked by microwaving on high for one minute, adding boiling water and closing container for three minutes, and in a saucepan with boiling water for four minutes. Once ready, Quinoa is used for human consumption in a variety of dishes such as soups, puddings, stews, bread, drinks, flour, etc. Also, in many regions of Peru, rice is replaced by Quinoa and mixed with poultry, meat and fish.

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	Soybean	Mustard
Eggs	Mollusk	Tree nuts	Celery
Fish	Peanut	Wheat	
Lupine	Seeds	Sulphites	

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 Organico)

Kosher by OU (Orthodox Union)

Quality by SGS or Control Union

HS Code:

1904.90.00.00

