

Product Specification RED QUINOA

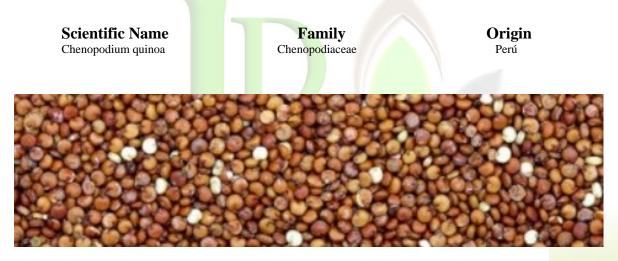
Quinoa is an ancient pseudo cereal that has been grown for over 5,000 years in the Andes Mountain, mainly around the Titicaca Lake region (Peru and Bolivia). Before the Spaniards arrived to South America, Quinoa was, together with potatoes and corn, the basis for their nutrition.

Process:

Once the red quinoa grain is harvested, it is transported to a processing plant, 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 is packed and ready for exportation.

Description:

Red Quinoa grains are small, round, semi flattened, and red/burgundy color. Quinoa has an excellent source of protein that differentiates from other "proteic" grains due to the presence of the amino acid lysine, which makes the protein more complete. It has an excellent balance of nutrition. Besides a complete protein, it also contains the basic components for a healthy lifestyle without gluten and cholesterol.



Characteristics:

ORGANOLEPTIC CHARACTERISTICS		
Taste:	Characteristic	
Appearance:	Small round semi-flat grains	
Smell:	Characteristic	
Color:	Characteristic	



LD Exportaciones S.A.C. Malecón Cisneros No. 1244, Of. 1102 Miraflores, Lima - Perú Teléfono: +51 949 469 117 fralopez@ldexportaciones.com www.ldexportaciones.com

PHYSIOCHEMICAL CHARACTERISTICS					
Moisture	<13.00%				
Saponin	Absent				
GRAIN QUALITY					
Damaged	-				
Broken	-				
Inmature	-				
Sprouted	-				
Infested	Absent				
WholeGrain	>99.30%				
CONTRASTING GRAINS					
Othercolorquinoa	<3.00%				
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	<104	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	17.5	g	
Fat	7.5	g	
DietaryFiber	10.1	g	
Ashes	2.2	g	
Carbohydrates	59.5	g	
Calcium	155	mg	
Phosphorus	405	mg	
Potassium	515	mg	
Iron	5.6	mg	
Zinc	1.0	mg	
Thiamin/VitaminB1	0.10	mg	
Riboflavin/VitaminB2	0.30	mg	
Niacin/VitaminB3	1.0	mg	
Pirodoxina/VitaminB6	0.1	mg	
(**)Values may vary			

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Packaging:

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

Life Ptime and storage conditions

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



Uses

Quinoa grain 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
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) Kosher by OU (Orthodox Union) Quality by SGS or Control Union

HS Code:

1008.50.90.00

