

SKU	Q-002
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Description: WHITE QUINOA

Origin: Peru

Certifications: USA-40 CFR 180, UE-Reg. EC 1107/2009 and/or Codex Alimentarius

Sensory: Appearance Typical of White Quinoa; light beige, white to tan in color

Flavor Typical of White Quinoa; good grainy flavor, slightly nutty, earthy

Odor Typical of White Quinoa; free of off or offensive odors

Granulometry:

>1.4mm	80%
<1.4mm	20%

Physical:

Texture:	Slightly Crunchy	NA
Moisture:	≤ 13.0	%
Purity:	≥ 99.99	%
Saponin:	≤ 26.66	mg/100g

Microbiological:

Aerobic Plate Count:	≤ 500,000	cfu/g
Listeria:	Negative	Neg/25g
Coliform:	< 1,000	cfu/g
E.Coli:	< 3 or < 10	MPN/g or cfu/g
Salmonella:	Negative	Neg/25g
Yeast:	< 10, 000	cfu/g
Mold:	< 10, 000	cfu/g

Recommended

Store in a clean, dry, cool location. Recommended < 75° F and < 65% RH.

Storage:

Transport at ambient conditions in dry, clean, odorless containers.

Shelf life:

Best within 24 months from date of manufacture in original packaging under

recommended storage condition.

Allergen:

Processed in an allergen free facility

GMO Status:

The variety supplier is of a Non-GMO variety and has not been produced with

genetically modified organisms.

Presentation and

25kg, 25lb 3-ply paper bag or 1 metric ton polypropylene Big Bag

Packing:

Paper kraft bags with company's label format or client's format including lot number



Nutritional Value:

Serving size 49g		
Amount Per Serving		
Calories 190		Calories from Fat 30
		% Daily Value
Total Fat 3.5g		55 55 55 55 55 55 55 55 55 55 55 55 55
Satured Fat Og		09
Trans Fat Og		09
Cholesterol Omg		09
Sodium 0mg		09
Potassium 260mg		7:
Carbohydrate 260mg		119
Dietary Fiber 2g		89
Sugars 4g		
Protein 6g		
Vitamin A 0%	•	Vitamin C 09
Calcium 2%	•	Iron 109
Vitamin E 4%	•	Thiamin 209
Riboflavin 10%	•	Niacin 29
Folic Acid 20%	•	Pantothenic Acid 69
Phosphorus 20%	•	Magnesium 259
Zinc 10%	•	Selenium 09
Cooper 10%	•	Manganese 459

Final Product:

