

SKU	Q-004
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Description: RED QUINOA

Origin: Peru

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

Sensory:
Appearance Typical of Red Quinoa; burnt caramel to dark burgundy red in color
Flavor Typical of Red Quinoa; good grainy flavor, slightly nutty, earthy
Odor Typical of Red Quinoa; free of off or offensive odors

Granulometry:

>1.4mm	80%
<1.4mm	20%

Physical:

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

Microbiological:

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

Recommended Storage: Store in a clean, dry, cool location. Recommended < 75° F and < 65% RH. 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 Packing: 25kg, 25lb 3-ply paper bag or 1 metric ton polypropylene Big Bag
Paper kraft bags with company's label format or client's format including lot number

Nutritional Value:

Nutrition Facts	
Serving size 49g	
Amount Per Serving	
Calories 190	Calories from Fat 30
% Daily Value*	
Total Fat 3.5g	5%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Potassium 260mg	7%
Carbohydrate 260mg	11%
Dietary Fiber 2g	8%
Sugars 4g	
Protein 6g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 10%
Vitamin E 4%	• Thiamin 20%
Riboflavin 10%	• Niacin 2%
Folic Acid 20%	• Pantothenic Acid 6%
Phosphorus 20%	• Magnesium 25%
Zinc 10%	• Selenium 0%
Cooper 10%	• Manganese 45%
*Percent Daily Values are based on a 2,000 calories diet. Your Daily Values may be higher or lower depending on your caloric needs	

Final Product:

