

SKU	Q-007
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Description:	ORGANIC TRICOLOR QUINOA Quinoa Tricolor is a homogenous mix of White, Red and Black Quinoa seeds					
Origin:	Peru	Peru				
Certifications:	NOP-USDA and	NOP-USDA and UE-Reg. EC 834/07 and 889/2008				
Sensory:	AppearanceTypical of Tricolor Quinoa; burnt caramel to dark burgundy red, white to creamy-white, and black in colorFlavorTypical of Tricolor Quinoa; good grainy flavor, slightly nutty, earthy Typical of Tricolor Quinoa; free of off or offensive odors					
Granulometry:	>1.4mm	80%]		
	<1.4mm	20%				
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Physical:	Texture:		Crunchy	NA %		
	Moisture:		≤ 13.0		_	
	Purity:	≥ 99.99		%		
	Saponin:	≤ 26.66)	mg/100g		
Microbiological:	Aerobic Plate (Count:	≤ 50	0,000	cfu/g]
0	Listeria:			ative	Neg/25g	
	Coliform:			,000	cfu/g	
	E.Coli:	< 3 0		r < 10	MPN/g or cfu/g	
	Salmonelle	n: Nega		ative	Neg/25g	
	Yeast:			, 000	cfu/g	
	Mold:		< 10	, 000	cfu/g	
RecommendedStore in a clean, dry, cool location. Recommended < 75° F and < 65% RH.						
	recommended storage condition.					
Allergen:	Processed in an	allergen i	ree 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%
Satured Fat Og		0%
Trans Fat Og		0%
Cholesterol Omg		0%
Sodium Omg		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%	٠	Selenium 0%
Cooper 10%	•	Manganese 45%

*Percet Dauly Values are based on a 2,000 calories diet. Your Dail Values may be higher or lower depending on your caloric needs

Final Product:

