



PRODUCT SPECIFICATION
PRODUCT NAME: White Quinoa



1. ORGANOLEPTIC FEATURES

| Test | Specifications | Methodology |
|-------------|-----------------------|--------------------|
| Appearance | Uniform grains | Visual |
| Color | Cream | Visual |
| Odor | Characteritic | Organoleptic |
| Taste | Characteritic | Organoleptic |

2. PHYSICO-CHEMICAL FEATURES

| | | |
|-----------------------|-----------------|-------------------|
| Moisture | < 12% | Loss and Drying |
| Medium grain | < 1 mm – max 5% | Visual inspection |
| Contrasting varieties | Max 0,1 % | Visual inspection |
| Broken grain | Max 2,0% | Visual inspection |
| Foreign light matter | Max 0,1 % | Visual inspection |
| Foreign heavy matter | Absent | Visual inspection |

3. MICROBIOLOGICAL FEATURES

| | | |
|--------|-----------------|-------------|
| Moulds | < 100,000 cfu/g | AOAC 997.02 |
|--------|-----------------|-------------|

4. PESTICIDES

According to the European Union Regulation

5. SHELF LIFE AND STORAGE

Shelf life: One year, as long as the packages is stored sealed at ambient temperature

Storage: Temperature 15-21 C and relative humidity between 45-65%

6. NUTRITION

| Nutrition Value | per 100 g |
|------------------------|--------------------|
| Energy | 1539 KJ / 368 Kcal |
| Proteins | app. 14.1 g |
| Fat | app. 6.1 g |
| Carbohydrates | app. 57.1 g |
| Dietary fibre | app. 7.0 g |
| Moisture | max. 14.0 g |

| Minerals | (mg) |
|-----------------|-------------|
| Calcium (Ca) | 47 |
| Zinc (Zn) | 3.1 |
| Sodium | 5 |
| Iron (Fe) | 4.6 |
| Phosphorus (P) | 457 |
| Potassium (K) | 563 |
| Magnesium (Mg) | 197 |

| Vitamins | (mg) |
|-----------------|-------------|
| Vit. A | 0 |
| Vit. B1 | 0.36 |
| Vit. B2 | 0.32 |
| Vit. B6 | 0.49 |
| Niacin | 1.5 |
| Vit. C | 3.0 |