


 <b>Agroandinos</b> <small>Exportadores de granos selectos</small>	SHEET	CODE: PAA-SGI-FTPT-18
	<b>TRICOLOR QUINOA</b>	Version: 01 Date: April 2022 Page: 1 of 2

NAME	<b>QUINOA</b> <b><i>CHENOPODIUM QUINOA WILD</i></b>	
DESCRIPTION	<p>It is a small, round-shaped, semi-flattened grain from the species <i>Chenopodium quinoa</i>. Product suitable for human consumption, composed of clean, selected and fractionated grains in food-grade packaging.</p>	
COMPOSITION	100% Tricolor Quinoa.	
INTENDED USE	Culinary preparations, preparation of drinks, desserts, flours, energy bars, etc.	
POTENTIAL CONSUMERS	<p>General public from 7 months of age, except allergy sufferers.</p> <p>For industrial consumption.</p>	
PRESENTATION	<p>In airtight bags of low-density polyethylene with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg.</p> <p>200 gr- 10kg polyethylene bag.</p> <p>Polypropylene bag of 10-50kg.</p>	
LETTERED	<ul style="list-style-type: none"> <li>• Product Name</li> <li>• Company Name</li> <li>• Net content</li> <li>• Address</li> <li>• RUC</li> <li>• Batch/Packaging Date</li> <li>• Expiration Date</li> <li>• Health Authorization</li> <li>• Storage conditions</li> </ul>	
STORAGE CONDITIONS	Clean, fresh, dry environment and on stretchers.	
DISTRIBUTION CONDITIONS	Clean, airtight and exclusive vehicle, free of strange odors, free of pests.	
LIFESPAN	Twelve (12) months.	
INSTRUCTIONS FOR USE	<ul style="list-style-type: none"> <li>• Consumption prior to industrial conditioning or prior cooking.</li> <li>• Once opened, keep the container closed in a clean and cool place.</li> <li>• Consume before the date indicated on the package.</li> </ul>	
PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS	<ul style="list-style-type: none"> <li>• Humidity: max. 12% (according to customer's requirement)</li> <li>• Color: Product characteristic.</li> <li>• Taste: Characteristic, free of strange flavors.</li> <li>• Smell: characteristic of the product, no strange smell.</li> <li>• Appearance: Homogeneous, clean grains.</li> </ul>	

 <b>Agroandinos</b> <small>Exportadores de granos selectos</small>	<b>SHEET</b>		<b>CODE: PAA-SGI-FTPT-18</b>
	<b>TRICOLOR QUINOA</b>		<b>Version: 01</b> <b>Date: April 2022</b> <b>Page: 2 of 2</b>

<b>QUALITY FEATURES</b>	<ul style="list-style-type: none"> <li>• Whole grains: max. 94%</li> <li>• Broken grains: max. 2%</li> <li>• Damaged grains: max. 0.5%</li> <li>• Sprouted grains: max. 0.5%</li> <li>• Coated Grains: 0%</li> <li>• Immature grains: max. 0.7%</li> <li>• Contrasting grains: max. 2%</li> <li>• Total Impurities: max. 0.3%</li> <li>• Pebbles: Absence</li> <li>• Insects (whole, parts or larvae): Absence</li> </ul>						
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	<b>Microbial Agent</b>	<b>Category</b>	<b>Class</b>	<b>n</b>	<b>c</b>	<b>Limit per g</b>	
						<b>m</b>	<b>M</b>
	<i>Molds</i>	2	3	5	2	104	105

Source: R.M. No. 591-2008-MINSA "Sanitary Standard that establishes the Microbiological Criteria of Sanitary Quality and Safety for Food and Beverages for Human Consumption". Criterion V.1. Dry grains.