


 Agroandinos <small>Exportadores de granos selectos</small>	SHEET		CODE: PAA-SGI-FTPT-15
	FLAXSEED		Version: 01 Date: April 2022 Page: 1 of 1

NAME	FLAXSEED LINUM USITATISSIMUM						
DESCRIPTION	Mature and dried seeds of <i>Linum usitatisimum L</i> , which contain a high content of fiber, vitamins and minerals. Product suitable for human consumption, composed of clean, selected and fractionated seeds in food-grade containers.						
COMPOSITION	100% Flaxseed.						
INTENDED USE	Beverage Making, Bakery Ingredients, etc.						
POTENTIAL CONSUMERS	General public from 12 months of age, except allergy sufferers. For industrial consumption.						
PRESENTATION	In airtight bags of low-density polyethylene with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg. 200 gr- 10kg polyethylene bag. Polypropylene bag of 10-50kg.						
LETTERED	<ul style="list-style-type: none"> • Product Name • Company Name • Net content • Address • RUC • Batch/Packaging Date • Expiration Date • Health Authorization • Storage conditions 						
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"> • Consumption prior to conditioning. • Once opened, keep the container closed in a clean and cool place. • Consume before the date indicated on the package. 						
PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS	<ul style="list-style-type: none"> • Humidity: max. 10% • Color: Coffee, according to the nature of the product. • Taste: Characteristic, free of strange flavors. • Smell: Characteristic of the product, free of strange odors. • Appearance: Seeds dried, clean. 						
MICROBIOLOGICAL CHARACTERISTICS	Agent	Category	Class	n	c	Limit per g	
						m	M
	<i>Molds</i>	3	3	5	1	102	103
	<i>Yeasts</i>	3	3	5	1	102	103
	<i>Escherichia coli</i>	5	3	5	2	10	102

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 XIV.5. Nuts and seeds.