


 Agroandinos Exportadores de granos selectos	SHEET		CODE: PAA-SGI-FTPT-06
	TOASTED BARLEY		Version: 01 Date: April 2022 Page: 1 of 1

NAME	BARLEY <i>HORDEUM VULGARE</i>						
DESCRIPTION	It is the preceding grain of the species <i>Hordeum vulgare</i> , of the family <i>Poaceae (gramineae)</i> . Suitable for consumption, composed of clean, selected and fractionated grains in food-grade packaging .						
COMPOSITION	100% Toasted Barley.						
INTENDED USE	Processing of malt, flour, beverages, etc.						
POTENTIAL CONSUMERS	General public from 12 months of age, except allergy sufferers. For industrial consumption.						
PRESENTATION	In airtight low-density polyethylene bags 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 odours, free of pests						
LIFESPAN	Twelve (12) months.						
INSTRUCTIONS FOR USE	<ul style="list-style-type: none"> • Consumption prior to industrial conditioning or prior cooking. • 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. 12% • Color: Product characteristic. • Taste: Characteristic, free of strange flavors. • Smell: characteristic of the product, no strange smell. • Appearance: Whole grains, clean and without impurities foreign to the product. 						
MICROBIOLOGICAL CHARACTERISTICS	Microbial Agent	Category	Class	n	c	Limit per g	
	Molds	2	3	5	2	m	M
						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.