
	SHEET		CODE: PAA-SGI-FTPT-05
	CANIHUA		Version: 01 Date: April 2022 Page: 1 of 1

NAME	CANIHUA <i>Chenopodium pallidicaule</i>						
DESCRIPTION	It is an Andean grain that contains a high content of proteins, as well as essential amino acids. It is a versatile and energetic food of considerable nutritional and nutritional value for human consumption.						
COMPOSITION	100% Cañihua.						
INTENDED USE	They can be used as breakfast cereals, as a base in porridge, soups, omelette, main dishes, desserts, preparation of energy bars, 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. 12% (according to customer's requirement) • Color: Cream, according to the nature of the product. • Taste: Characteristic, free of strange flavors. • Smell: characteristic of the product, no strange smell. • Appearance: Small spherical and homogeneous grains. 						
QUALITY FEATURES	<ul style="list-style-type: none"> • Organic Impurities: < 0.1% max. • Inorganic impurities: < 0.15% max. • Insects (whole, parts or larvae): Absence 						
MICROBIOLOGICAL CHARACTERISTICS	Agent	Category	Class	n	c	Limit per g	
						m	M
	Molds	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.