

 Agroandinos <small>Exportadores de granos selectos</small>	SHEET	CODE: PAA-SGI-FTPT-01
	WHOLE BLACK CHUNO	Version: 01 Date: April 2022 Page: 1 of 2

NAME	CHUÑO <i>Solanum Tuberosum</i>	
DESCRIPTION	<p>Chuño (tunta) is a food made through a process of dehydration of potato tubers, through successive freezing (with sun protection) immersed in water and dried in the sun. The tunta has a white or black color, a rough surface with cracks, typical of the eyes of the tuber that gave rise to it.</p>	
COMPOSITION	100% Whole Black Chuno.	
INTENDED USE	It is used for culinary preparations. Flour production.	
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: 12% max. • Color: Characteristic of the potato variety. • Taste: Characteristic, free of strange flavors. • Smell: Characteristic, free of strange odors. • Appearance: Irregular shape, free of foreign matter and impurities. 	

 Agroandinos <small>Exportadores de granos selectos</small>	SHEET		CODE: PAA-SGI-FTPT-01
	WHOLE BLACK CHUNO		Version: 01 Date: April 2022 Page: 2 of 2

MICROBIOLOGICAL CHARACTERISTICS	Agent	Category	Class	n	c	Limit per g	
						m	M
	<i>Molds</i>	2	3	5	2	102	103
	<i>Yeasts</i>	2	3	5	2	102	103
	<i>Escherichia coli</i>	5	3	5	2	10	5x102
	<i>Salmonella sp.</i>	10	2	5	0	Absence/25g	-

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.3. Dried, dehydrated or freeze-dried fruit and vegetables.