

 Agroandinos <small>Exportadores de granos selectos</small>	SHEET		CODE: PAA-SGI-FTPT-13
	AMARANTH GRAINS		Version: 01 Date: April 2022 Page: 1 of 2

NAME	AMARANTH <i>Amaranthus coudathus</i>	
DESCRIPTION	<p>It is a cereal native to Peru, it is characterized by having all the essential amino acids that our body requires, mainly lysine.</p>	
COMPOSITION	100% Amaranth Grains.	
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	<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"> • Product Name • Company Name • Net content • Address • RUC • Batch/Packaging Date • Expiration Date • Health Authorization Number • 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. 	

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QUALITY FEATURES	<ul style="list-style-type: none">• Misshapen Grains: <0.01% max.• Black grains: < 0.05% max.• Whole grains: Greater than 99%• Sucked grains: Less than 0.2%• Contrasting variety: <0.01 % max.• Total Impurities: max. 0.3%• Pebbles: Absence• Insects (whole, parts or larvae): Absence• Foreign material: <0.01% max.							
	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.