


 <b>Agroandinos</b> <small>Exportadores de granos selectos</small>	<b>SHEET</b>		<b>CODE: PAA-SGI-FTPT-22</b>
	<b>BLACK CHIA</b>		<b>VERSION: 01</b> <b>DATE: April 2022</b> <b>PAGE: 1 of 1</b>

NAME	CHIA HISPANIC SAGE							
DESCRIPTION	Chia is a seed appreciated for its high content of fatty acids, including omega 3. They are grayish-brown in color with irregular dark brown spots, selected and packaged in food-grade materials.							
WAYS TO USE	Oil production, bakery industry, biscuits, etc.							
POTENTIAL CONSUMERS	General public from 24 months of age, except allergy sufferers. For direct and/or 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"><li>• Product Name</li><li>• Company Name</li><li>• Net content</li><li>• Address</li><li>• RUC</li><li>• Batch/Packaging Date</li><li>• Expiration Date</li><li>• Health Authorization</li><li>• Storage conditions</li></ul>							
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"><li>• Consumption prior to conditioning.</li><li>• Once opened, keep the container closed in a clean and cool place.</li><li>• Consume before the date indicated on the package.</li></ul>							
PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS	<ul style="list-style-type: none"><li>• Humidity: Max. 6%</li><li>• Shape: Small, drop-shaped seed.</li><li>• Colour: Characteristic, greyish brown.</li><li>• Taste: Characteristic, free of strange flavors.</li><li>• Smell: Characteristic of the product, free of strange odors.</li><li>• Appearance: Whole seeds, clean and without impurities.</li></ul>							
MICROBIOLOGICAL CHARACTERISTICS	Agent	Category	Class	n	c	Limit per g		
						m	M	
	Molds	3	3	5	1	102	103	
	Yeasts	3	3	5	1	102	103	
	E. coli	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.