


 Agroandinos <small>Exportadores de granos selectos</small>	SHEET		CODE: PAA-SGI-FTPT-18
	WHITE QUINOA		Version: 01 Date: April 2022 Page: 1 of 2

NAME	QUINOA <i>CHENOPODIUM QUINOA WILD</i>	
DESCRIPTION	<p>It is a small, round-shaped, semi-flattened grain from the species <i>Chenopodium quinoa</i>. Product suitable for human consumption, composed of clean, selected and fractionated grains in food-grade packaging.</p>	
COMPOSITION	100% White Quinoa.	
INTENDED USE	Culinary preparations, preparation of drinks, desserts, flours, 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 • 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 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% (according to customer's requirement) • Color: Product characteristic. • Taste: Characteristic, free of strange flavors. • Smell: characteristic of the product, no strange smell. • Appearance: Homogeneous, clean grains. 	

 Agroandinos <small>Exportadores de granos selectos</small>	SHEET		CODE: PAA-SGI-FTPT-18
	WHITE QUINOA		Version: 01 Date: April 2022 Page: 2 of 2

QUALITY FEATURES	<ul style="list-style-type: none"> • Whole grains: max. 94% • Broken grains: max. 2% • Damaged grains: max. 0.5% • Sprouted grains: max. 0.5% • Coated Grains: 0% • Immature grains: max. 0.7% • Contrasting grains: max. 2% • Total Impurities: max. 0.3% • Pebbles: Absence • Insects (whole, parts or larvae): Absence 						
MICROBIOLOGICAL CHARACTERISTICS	Microbial Agent	Category	Class	n	c	Limit per g	
						m	M
	<i>Molds</i>	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.