

Technical Data Sheet - Brazilian Quinoa

PRODUCT NAME	White-Cream Quinoa
SCIENTIFIC NAME	<i>Chenopodium quinoa</i> Willd
COMPOSITION	White-Cream quinoa grains
COUNTRY OF ORIGIN	Brazilian Savanna



SIZE OF GRAINS	PARAMETER		VALUE	
		1.4 – 2.0 mm		90% min
NUTRITION FACTS	Total Fat		5.0 g	8.6%
	Saturates Fat		1.0 g	4.4%
	Monouns. Fat		1.7 g	**
	Polyunsat. Fat		4.1 g	**
	Trans. Fat		<0.01g	**
	Sodium		<5.0 mg	0.2%
	Carbohydrate		56.8 g	18.9%
	Dietary Fiber		4.4 g	17.68%
	Protein		16.0 g	20%
	Ash		2.2 g	**
	Potassium		514.2 g	10.9%
	Iron		3.4 mg	24.1 %
	Calcium		38.7 mg	3.9%
	ORGANOLEPTICS CHARACTERISTICS	Odor		Without foreign odors
Favor		Without foreign flavor		
Color		Withe-Cream		
PHYSICAL CHARACTERISTICS	PURITY		QUALITY OF GRAIN	
	Parameter	Values*	Parameter	Values*
	Quartz	Absent	Broken Grains	<0.04%
	Metal		Deformed Grains	<0.02%
	Stone		Immature Grains	<0.01%
	Insects		Sprouted Grains	<0.01%
	Foreign material	<0.02%	Infested or Infected grains	Absent
	Foreign seed	<0.03%	Whole Grains	>99.90%
	Straws	<0.05%	Purity	>99.90%
	Parameter	Values*	Parameter	Values*
Moisture	<13%	Saponine	<0.02%	

Serving size: 100g
Calories: 356g/100g
(*Daily value for a
2,000 Kcal diet)

MICROBIOLOGICAL CHARACTERISTICS

(*According to the Brazilian Norm RDC No 07, 02/17/2021 and Bolivian Norm NB NA 0038; ** Test report AR-21-GB-197794-01-N, Eurofins Lab.).

PARAMETER	VALUE	
	Current**	Limit*
Coliforms	<10 ufc/g	500 ufc/g
E.coli	<1 ufc/g	100 ufc/g
Salmonela	Absent/25g	Absent/25g
Aerobics mesophilic	150 ufc/g	2 to 3 x 10 ⁵ *
Molds and Yeats	2900 ufc/g	2 to 3 x 10 ⁵ *
Bacillus cereus	<10 ufc/g	15 to 150*

SPECIFIC POLLUTANTS

(*According to the Brazilian IN N° 88, 03/26/2021; ** Test report AR-21-GB-197794-01-N, Eurofins Lab.)

Aflotoxins B1	<1.5 ppb	5.0 ppb
Aflotoxins B2	<0.50 ppb	5.0 ppb
Aflotoxins G1	<1.5 ppb	5.0 ppb
Aflotoxins G2	<0.5 ppb	5.0 ppb
Ocratoxin A	<1.70 ppb	10.0 ppb
Zearalenone	<10.00 ppb	100.0 ppb
Desoxynivalenol	<350.00 ppb	1000 ppb

Pesticides

According to the product references released for the EU and USA, corresponding to conventional quinoa.

Heavy Metals

Heavy Metals	VALUE	
	Current**	Limit*
Arsenic	<0.02 mg/kg	0.3 mg/kg
Cadmium	<0.02 mg/kg	0.1 mg/kg
Lead	<0.04 mg/kg	0.2 mg/kg

CONSERVATION TREATMENT

Cleaning and grain selection

PRESENTATION AND CHARACTERISTICS OF PACKAGING

The packing system is automatic filling, in multiwall paper bags of 25 kg.

STORAGE AND DISTRIBUTION

The grains undergo a careful selection and are stored with moisture content below 13% in an environment with relative humidity below 70%

PRODUCT SHELF LIFE

24 months since it's packed, in original closed, properly stored and transported package.

DISTRIBUTION METHODS

Maritime and Land.

PRODUCTION PROCESS

RECEPTION + STORAGE + CLEANING + SIFTING + SCARIFYING + GRAVITY SEPARATE
DISPATCH + STORAGE + PACKING + METAL DETECTOR + OZONATION ↙

CERTIFICATIONS

FOOD SAFELY

HACCP