

ORGANIC ROYAL WHITE QUINOA

[BOLIVIA]

Final Ingredient Specifications

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Page: 1 of 3



1. Ingredient name: Organic Royal White Quinoa.

2. Country of origin: Bolivia.

3. Raw material: Our Organic Royal White Quinoa (*Chenopodium Quinoa Willd*), comes from the high plains of southern Bolivia in proximity to the world's largest salt flat, the Salar Uyuni, cultivated at an altitude of 3656 meters above sea level. The acidity and salinity of the soils which our Organic Royal White Quinoa is grown do not allow for the development of other grains. Thus cross-contamination with gluten is unfeasible.

After the harvest, the quinoa undergoes a cleaning process (elimination of impurities, removal of saponin) and a classification (colour and size).

4. Intended use of the ingredient: Our Organic Royal White Quinoa can be cooked in water similar to cooking rice. It can be used to make flour and even baby food. Organic Royal White Quinoa has to be cooked until the volume doubles, and the Organic Royal White Quinoa exposes its white seed. Its use is widespread for people with a gluten allergy and people looking for a vegetarian protein source. Quinoa is highly valued nutritionally due to its content of essential amino acids, as well as the higher concentration of vitamins (B2 and folic acid) and minerals (iron, magnesium and zinc) compared to other grains. All this contributes to the good maintenance of the musculature and the nervous system.

5. Ingredient-sensitive or potentially sensitive personnel: Quinoa is not among the most common allergens as it is not commonly known to cause allergies. Independently, people sensitive to saponins and people with a reduced oxalate diet should pay particular attention before consumption.



6. Organoleptic characteristics:

APPEARANCE	Round grains of 2 mm size on average
SMELL	Typical, no strange odors
COLOUR	Creamy white
TASTE	Typical, no bitter after taste

7. Microbiological characteristics:

TOTAL MESOPHILIC AEROBES	< 100 CFU/g
MOULDS	< 50 CFU/g
YEAST	< 100 CFU/g
ENTEROBACTERIA	Absence
TOTAL COLIFORMS	< 100 CFU/g
E. COLI	Absence
SALMONELLA	Absence
LISTERIA MONOCYTOGENES	Absence
S. AUREUS	Absence
BACILLUS CEREUS	Absence

8. Physical-chemical characteristics:

MOISTURE	≤ 12 %
SAPONINS	≤ 26,66 mg/100 g
ASHES	Max. 3,6 %.
PESTICIDE RESIDUES	Not allowed
MYCOTOXINS: AFLATOXINS ZEARALENONE OCHRATOXIN A DEOXYNIVALENOL	B1: < 2.0 µg/kg sum B1, B2, G1 and G2: < 4 µg/kg < 100 µg/kg < 5 µg/kg < 1250 µg/kg
HEAVY METALS: LEAD CADMIUM ARSENIC MERCURY	< 0.20 mg/kg < 0.10 mg/kg < 0.20 mg/kg < 0.01 mg/kg
GLUTEN CONTENT	< 10 ppm
PROTEINS	16,2 g
FIBRE	7 g
WATER	13,28 g
POTASSIUM	563 mg
IRON	4,57 g



9. Characteristics of the grain:

GRAIN SIZE	Extra large grain (2.36 mm)	65 %
	Large grain (2.0 mm)	
	Medium grain (1,7 mm)	35 %
	Small grain (1.4 mm)	
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SPLIT GRAINS	< 0,75 %	
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DAMAGED GRAINS	< 0,5 %	
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SPROUTED GRAINS	< 0,1 %	
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COVERED GRAINS	< 0,12 %	
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IMMATURE GRAINS	< 0,25 %	
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WHOLE GRAINS	≥ 97 %	
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STRAWS	≤ 6 units	
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QUARTZ	Absence	
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STONES	Absence	
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SOIL	≤ 3 units	
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SEED	Absence	
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VOLCANIC STONES	≤ 10 units	
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METALLIC MATERIALS	Absence	
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EXCREMENT	Absence	
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INSECTS, DRY LARVAE	Absence	

10. Shelf life: Up to twelve months under proper storage conditions.

11. Transport and storage conditions: Store in a dry, cool and ventilated place, not exceeding 18° C temperature and 67 % relative humidity.
The transport must be done with humidity collectors.

12. Logistic information: The ingredient is served on an American pallet of 1000 kg and multi-layer paper bags of 25 kg each.