

 Esmeralda Food S.A.C.	TECHNICAL DATA		DATE: 10/08/2020
	PRODUCT SPECIFICATION		REVISION: 01
	CONVENTIONAL BLACK QUINOA GRAIN		PAGE: 1/1

PRODUCT NAME	Conventional Black Quinoa Grain	
SCIENTIFIC NAME	Chenopodium Quinoa	
H.S. CODE	10.08.50	
COUNTRY OF ORIGIN	Peru	
GENERAL DESCRIPTION	Quinoa is an Andean grain of high nutritional value; it grows in the highlands south of Peru. This grain is considered the richest in protein containing all the essential amino acids. It does not contain gluten and has a great contribution of fiber. Suitable for vegans and vegetarians.	
PROCESS	To obtain the quinoa in grain, first goes through the process of shaking and cleaning stones, to steam wash and dry. Then it goes through a thermal shock at 160 ° C , the optical selector and the metal detection. Finally, it is packaged and stored for shipping to the client.	
INGREDIENTS	100% black quinoa grain	
NUTRITIONAL VALUES (100 grams)	Energy Kcal Protein Fat Carbohydrates Fiber	370 kcal 14.4 g 5.2 g 67.8 g 6.5 g
PHYSICO – CHEMICAL CHARACTERISTICS	Color Odour Taste Texture Appearance Diameter Strange material Saponine Humidity	Reddish black Characteristic Characteristic Solid Circular or Oval Pellets 1.4 mm. – 1.7 mm. Absence Absence 13.5 % max.
MICROBIOLOGICAL CHARACTERISTICS	MICROBIAL AGENT	LIMITS
	Coliformes	< 1000 ufc/g
	Salmonella	Absence
	Mold	< 1,000 ufc/g
	E. coli	Absence
USE	The product requires cooking before being consumed.	
PACKING MATERIAL	Bags: Quantity of choice.	
SHELF LIFE	24 months after production date.	
STORAGE	Indoor, ventilated, dry environment.	
LABEL INFORMATION	Product name, net weight, manufacturer name and address, production and expiration date and country of origin. According to customer requirement.	