



ORGANIC TRICOLOR QUINOA

PRODUCTNAME AND DESCRIPTION

Type	Organic Tricolor quinoa
Botanical Origin	Chenopodium quinoa
Country-region of Origin	Peru - Ayacucho

PROCESSING

Preliminary cleaning, scarifying, steam washing, polishing, drying, stripping, sorting, optical selection, metal detection.

STORAGE

Shelf life	730 days after production
Storage conditions	In a cool / dry place 12°C – 25°C

ORGANOLEPTIC

Appearance	Small grain, semi-flattened, round	
Colour	White	60%
	Red	20%
	Black	20%
Flavour	Characteristic	
Odor	Characteristic	
Texture	Solid, firm	
Purity	99,99%	
Broken, deformed, immature grains	≤ 3.00%	
Calibration / Size	≤ 21%	> 1,7 mm
	≤ 52 %	< 1,7 mm
	≤ 27 %	< 1,4 mm
Moisture	≤13%	
Saponin	≤0.02%	
Gluten	< 5 ppm	

DEFECTS

Others: Stones and wood	≤ 0,003% (Destoner: 18 mesh, twice/h)
Others: Seeds and impurities	≤ 0.007%
Metals	Free from metallic foreign bodies (metal detector control + 5000 Gauss Magnets control: 3 times/shift)

NUTRITIONAL VALUE (100g product)

Energy	385 Kcal / 1612.23 KJ	Dietary fiber	8.65 gr
Protein	15.75 gr	Ash	2.10 gr
Total fat	6.25 gr	Potassium	0.54 gr
Saturated fatty acids	1 gr	Salt	0.025 gr
Trans	0.04 gr	Omega 3	0.4 gr
Carbohydrate total	67.5 gr	Omega 6	2.7 gr
Sugars	1.5 gr	Cholesterol	0 mg



MINERALS (mg/100g MS)

Sodium	10
Iron	12
Calcium	127

MICROBIOLOGICAL FEATURES

Total aerobic mesophilic flora	< 1 x 10 ⁶ cfu/g
Total coliforms	≤ 1 x 10 ³ cfu/g
Escherichia coli	< 10 cfu/g
Pathogenic staphylococci	< 100 cfu/g
Salmonellas	Absent in 25g
Listeria monocytogenes	Absent in 25g
Enterobacteries	< 1 x 10 ³ cfu/g
Bacillus cereus	< 1 x 10 ³ cfu/g
Yeasts	< 5 x 10 ³ cfu/g
Moulds	< 6 x 10 ³ cfu/g

HEAVY METALS

Lead (Pb)	< 0,2 mg/kg (1881/2006 EU)
Mercury (Hg)	< 0,1 mg/kg (1881/2006 EU)
Cadmium (Cd)	< 0,1 mg/kg (1881/2006 EU)
Arsenic (As)	< 0,1 mg/kg (1881/2006 EU)

MYCOTOXINS

Aflatoxin B1	2ppb (1881/2006 EU)
Total Aflatoxins (B1,B2,G1,G2)	4ppb (1881/2006 EU)
Fumonisin B1+B2	NA (1881/2006 EU)
Ochratoxin A	3ppb (1881/2006 EU)
Deoxynivalenol (DON)	750ppb (1881/2006 EU)
Zearalenone	75ppb (1881/2006 EU)

*Compliant with the European regulations regarding chemical contaminants and pesticides (396/2005 EU)

** This product has not been genetically modified and is compliant with 'Art. 2 and 9 of Council Regulation (EC) No. 834/2007'

*** This product has not been treated with Ionizing radiation

ALLERGENS

Free from Crustacea and products thereof	Free from Sesame seeds and products thereof
Free from Eggs and products thereof	Free from Sulphur dioxide and sulphites >10mg/kg
Free from Fish and products thereof	Free from Lupin and products thereof
Free from Peanuts and products thereof	Free from Molluscs and products thereof
Free from Soybeans and products thereof	Free from Maize (Corn) or Maize derivatives
Free from Milk/products thereof (including lactose)	Free from Sesame/sunflower/mustard/poppy/pumpkin seed
Free from Nuts and products thereof	Free from Coconut or coconut derivatives
Free from Celery and products thereof	Free from Palm Oil (if so status RSPO)
Free from Mustard and products thereof	

SUITABLE FOR

Vegetarians	Yes	Kosher-certified	No
Vegans	Yes	Halal-certified	No
Lacto-vegetarians	Yes		



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