



CONVENTIONAL BLACK QUINOA

PRODUCT NAME AND DESCRIPTION

Type Botanical Origin Country-region of Origin Conventional black quinoa Chenopodium quinoa Peru - Ayacucho

PROCESSING

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

STORAGE

Shelf life	1095 days after production
Storage conditions	In a cool / dry place
	12°C – 25°C

ORGANOLEPTIC

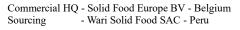
Appearance	Small grain, semi-flattened, round	
Colour	Product specific: black	
Flavour	Mild, nutty, not bitter	
Odor	Nutty	
Texture	Solid, firm	
Purity	99,99%	
Broken, deformed, immature grains	≤ 3.00%	
Calibration / Size	>40% >1,4 mm >58% 1,4 – 1,18 mm ≤ 2% <1,18 mm	
Moisture	≤ 13%	
Saponin	≤ 0.02%	
Gluten	< 5 ppm (Free from Gluten)	

DEFECTS

DELECTO	
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	8.4 gr
Protein	16.0 gr	Ash	2.20 gr
Total fat	6.35 gr	Potassium	0.54 gr
Saturated fatty acids	0.95 gr	Salt	0.025 gr
Trans	0.04 gr	Omega 3	0.4 gr
Carbohydrate total	67.6 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

MICRODIOLOGICAL FEATORES			
Total aerobic mesophilic flora	< 5 x 10^5	cfu/g	
Total coliforms	≤ 1 x 10^3	cfu/g	
Escherichia coli	< 10	cfu/g	
Pathogenic staphylococci	< 100	cfu/g	
Salmonellas	Absent in 25 gr		
Listeria monocytogenes	Absent in 25 gr		
Enterobacteries	< 1 x 10^3	cfu/g	
Bacillus cereus	< 1 x 10^3	cfu/g	
Yeasts	< 3 x 10^3	cfu/g	
Moulds	< 3 x 10^3	cfu/g	
HEAVY METALS			
Lead (Pb)	<0.20	mg/kg	(2023/915 EU)
Mercury (Hg)	<0.10	mg/kg	(2023/915 EU)
Cadmium (Cd)	<0.15	mg/kg	(2023/915 EU)
Arsenic (As)	<0.10	mg/kg	(2023/915 EU)
ΜΥCOTOXINS			
Aflatoxin B1	< 2	ppb	(2023/915 EU)
Total Aflatoxins (B1, B2, G1, G2)	< 4	ppb	(2023/915 EU)
Fumonisins B1+B2	NA		(2023/915 EU)
Ochratoxin A	< 3	ppb	(2023/915 EU)
Deoxynivalenol (DON)	< 750	ppb	(2023/915 EU)
Zearalenone	< 75	ppb	(2023/915 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 Regulation (EU) No. 2018/848

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

ALLERGENS

Free from wheat, rye, barley, oats, spelt, kamut	Free from Mustard and products thereof
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 Cereals 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
(Pecan nuts, peanuts, almonds, hazelnuts, walnuts,	
cashew nuts, brazil nuts, pistachio, macadamia)	

Free from Celery and products thereof Free from Palm Oil (if so status RSPO)

SUITABLE FOR

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

LOGISTICS

Bags -	25kg bag: polypropylene on the outside - 2 layers paper on the inside 1.000kg bag: polypropylene, with charge and discharge valve (Cube bag with stability stitches)
Pallets	American pallet (120 x 100 x 12,5)
Delivery -	Just in time from our Warehouse in Belgium: EXW / DDP – < 7 workdays Directly from Peru: FOB / CFR – max. lead time of 2.5 months
Container size	20 FT or 40 FT – depending on loading

* Variations on above standard possible on request

