



Red Quinoa SPECIFICATION SHEET

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| Scientific name: | Chenopodium quinoa |
| Common name: | Red Quinoa |
| Composition: | 100% Quinoa Grain |
| Aspect: | Whole quinoa grain, washed, dry, clean, selected and classified. |
| Color: | Dark red standard color. |
| Taste: | Characteristic sweet quinoa. |
| Odor: | Characteristic, fresh, clean. |
| Grains damage by heat: | 0,07%MAX. |
| Foreign matter: | 0,05%MAX. |
| Humidity: | 11.5%MAX. |
| Saponins: | 0,01%MAX. |
| Size: | 1,8 mm - 2,0 mm |
| Moulds and yeast (CFU/G): | 10 ⁴ MAX |
| Ashes: | 2.26% |
| Fiber: | 3.21% |
| Shelf life and storage: | 16 months in cool and dry place a room temperature. 24 months at controlled temperature conditions. |
| Packing: | Polypropylene sacks x25kg. Paper sacks with inner polyethylene x 25kg. Polypropylene super ton sacks x 1 MT. |