

ORGANIC QUINOA

PRODUCT SPECIFICATION

SCIENTIFIC NAME: *Chenopodium quinoa* Willdenow

Family: *Chenopodiaceae*

Synonyms:

- Quechua: kiuna, quinoa, grim reaper
- Aymara: Supha, jopa, jupha, Juirá, aara, ccallapi, vocal
- Chibcha: upload, pasca
- Spanish: quinoa, quinoa, quinquá, kinoa, trigrillo, Inca wheat arrocillo
- Portuguese: Peru miúdo do rice, espinafre do Peru, quinoa
- English: quinoa, kinoa, sweet quinoa
- French: ansérine quinoa, riz of Perou, petit riz of Perou, quinoa
- Italian: Quinoa, Chinua
- German: Reisspinat, peruanisher Reisspinat, Reismelde, Reis-Gerwacks

ORIGIN

Quinoa, a traditional crop of the Andes, domestication process began 5,000 years before Christ, in Ayacucho, Peru. It is found mainly in the region of Lake Titicaca (Peru / Bolivia). This culture has been able to adapt to a wide range of climatic conditions and widely used by pre-Hispanic cultures as an important nutritional component, before being replaced by cereals brought by the Spaniards.

DESCRIPTION

The quinoa grain has a small, semi flattened round shape beige color. This plant is rich in proteins, carbohydrates, and has an excellent balance of amino acids, essential for the development of tissues in the human body. It is grown in the Andean region, mainly in the highlands of Peru. Quinoa is considered one of the best Andean grains, due to their nutritional value, contains the greatest combination of amino acids. The concentration of lysine in quinoa is almost double compared to other cereals and grasses. It contains no cholesterol.

The finished product of organic quinoa for export must comply with the following specifications:

SPECIFICATIONS

Physical Characteristics			
Properties	White	Red	Black
Name of Variety	White / Pink Junín Blanca July, Sajama	Pasancalla	Pasancalla
Color	Red / Pink / Green	Red	Black
Appearance	Flattened, small and round beads		
Grain Color	Cream	Red	Black
Sabor	Sweet / Bitter	Bitter	Bitter
Odor	Product Characteristic		
Humidity	Max. 13.5%		
Saponin	Absence	< 0.01%	< 0.01%

MICROBIOLOGIC CHARACTERISTIC

Parámetros Máximos Permitidos				
PARAMETER	UNID	White	Red	Black
Aerobic Mesophilic	ufc/g	Max. 100 000		
Coliform	ufc/g	Max. 100		
E. Coli	ufc/g	< 3		
Salmonella	in 25g	Absence		
Yeast	ufc/g	Max. 1000		
Mold	ufc/g	Max. 10 000		
Pesticide Residues	mg/kg	Absence		

GENERAL ASPECTS

Parameters Maximum Allowable			
SPECIFICATION	White	Red	Black
Contrasting Variety	< 0.01%	< 0.05%	< 0.1%
Size	1.4 mm (> 85%)		
Atypical Grains	< 0.5%		
Foreign Material	< 0.01%		

NUTRITIONAL VALUE

Composition 100g serving			
MAIN COMPONENTS	WHITE	RED	BLACK
Energy (kcal)	370	380	409
water	10.1	10.1	10.1
Proteins	14.4	15.5	16.4
Fat	5.2	7.4	7.8
Carbohydrates	67.8	62.5	68.4
Dietary Fiber	6.5	3.2	2.9
ash	3.5	2.7	2.7
Minerals (mg)			
Calcium (Ca)	120	125	122
Phosphorus (P)	220	210	200
Iron (Fe)	5	5.6	6.2
Vitamins (mg)			
Retinol / Vitamin A	-	-	-
Thiamine / Vitamin B1	0.13	0.15	0.13
Riboflavin / Vitamin B2	0.38	0.35	0.38
Niacin	1.1	1.3	1.3
Vitamin C	-	-	-

Time-Life

Approximately 24 months of storage in dry, cool and dark.

Storage Conditions

Dry and ventilated indoor environment (temperature 18 ° C)

Uses

This is used for human consumption, grain quinoa can be prepared in many varieties such as soups, stews, puddings, fritters, dessert, bread and drinks, chips, flour. Because of its nutritional value is in the ideal diet for infants students, athletes, convalescents and the elderly.

Presentation

Multiwall paper bag 25 kg / 55 lb net weight.