



# TECHNICAL SPECIFICATIONS – TRICOLOR QUINOA GRAINS

## 1. PRODUCT NAME AND COMPOSITION

|   |
|---|
| <b>Product Name</b>   |
| Tricolor Quinoa Grains  |
| <b>Ingredients</b>  |
| 100% Quinoa Grains (60% white, 30% red and 10% black variety) |

## 2. ORIGIN: PERU

|                                |
|--------------------------------|
| <b>Scientific Name</b>         |
| <i>Chenopodium Quinoa Wild</i> |

## 3. MARKET / DESTINATION

|                                 |
|---------------------------------|
| <b>Destination</b>              |
| European Union / United Kingdom |

## 4. PARAMETERS TO CONSIDER

### 4.1. Organoleptic Characteristics

| Assay      | Specifications                        | Method       |
|------------|---------------------------------------|--------------|
| Appearance | Round semi-flattened grain            | Visual       |
| Taste      | Typical of Quinoa, mild, nutty        | Organoleptic |
| Odor       | Neutral, free from any strange odours | Organoleptic |
| Color      | Black, white, red                     | Visual       |

### 4.2. Physicochemical characteristics

| Assay                               | Specifications |
|-------------------------------------|----------------|
| Purity                              | 99.99 %        |
| Humidity                            | ≤ 13.0 %       |
| Saponin                             | < 0.12%        |
| Damaged grains                      | ≤ 1 %          |
| Off Color                           | < 0.1 %        |
| % Stones on 100g sample             | 0%             |
| % Insects (entire or parts thereof) | 0%             |

|         |             |         |         |  |  |
|---------|-------------|---------|---------|--|--|
| Doc Ref | Date Issued | Version | Page No |  |  |
| 3.6-1   | 10/01/2024  | 2       | 1 of 5  |  |  |



## TECHNICAL SPECIFICATIONS – TRICOLOR QUINOA GRAINS

### 4.3. Microbiological characteristics

| Assay              | Unit       | Maximum Limit   |
|--------------------|------------|-----------------|
| Mesophilic aerobic | CFU / g    | 500,000         |
| Mold               | CFU / g    | 10 <sup>4</sup> |
| Yeast              | CFU / g    | 10 <sup>4</sup> |
| Coliform           | CFU / g    | 10 <sup>3</sup> |
| E.Coli             | CFU / g    | <10             |
| Salmonella         | Absent/25g | Absent/25g      |

\*This analysis has an additional cost. If necessary for each batch, please consult in advance.

### 4.4 Nutritional information

| NUTRITIONAL INFORMATION - Serving 100 g |                    |
|---|--------------------|
| Facts                                   | Specifications     |
| Total Energy                            | 368 Kcal / 1540 kJ |
| Proteins                                | 14.1 g             |
| Carbohydrates                           | 64.2 g             |
| of which sugars                         | 2.2 g              |
| Fat                                     | 6.1 g              |
| of which saturates                      | 0 g                |
| Fibre                                   | 7.0 g              |
| Sodium                                  | < 0.1 g            |

\*This analysis has an additional cost. If necessary for each batch, please consult in advance.

### 4.5 Contaminants

| Assay            | Specifications |
|------------------|----------------|
| Lead             | < 0.20 mg/kg   |
| Cadmium          | < 0.10 mg/kg   |
| Aflatoxin B1     | < 2.0 ug/kg    |
| Total aflatoxins | < 4.0 ug/kg    |
| Ochratoxin A     | < 3.0 ug/kg    |

\*This analysis has an additional cost. If necessary for each batch, please consult in advance.

| Doc Ref | Date Issued | Version | Page No |  |  |
|---------|-------------|---------|---------|--|--|
| 3.6-1   | 10/01/2024  | 2       | 2 of 5  |  |  |



## TECHNICAL SPECIFICATIONS – TRICOLOR QUINOA GRAINS

### 4.6 Pesticides Residues

| Assay   | Specifications  |
|---|---|
| Pesticides and herbicides residues (glyphosate, paraquat, diquat) | Below Maximum Residue limits (MRLs) set by EU or UK regulations |

### 4.7 Allergens and Gluten

| Assay  | Specifications |  |                 |            |                             |                 |
|--|----------------|--|-----------------|------------|-----------------------------|-----------------|
| <p><u>Allergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply.<br/>When purchased in quantities that need re-packaging, our allergen policies will apply.</p> |                |  |                 |            |                             |                 |
| Component  | Manufacturer   | Nuts in Bulk<br>( Applies when bought in small quantities that need re-packaging ) |                 |            |                             |                 |
|  | In Product     | Processed in Same Equipment  | Handled on Site | In Product | Processed in Same Equipment | Handled on Site |
| Cereals containing GLUTEN and products thereof   | NO             | NO   | NO              | NO         | YES                         | YES             |
| EGGS or its derivatives  | NO             | NO   | NO              | NO         | NO                          | NO              |
| FISH or its derivatives  | NO             | NO   | NO              | NO         | NO                          | NO              |
| CRUSTACEANS / SHELLFISH  | NO             | NO   | NO              | NO         | NO                          | NO              |
| MOLLUSCS   | NO             | NO   | NO              | NO         | NO                          | NO              |
| PEANUTS or derivatives   | NO             | NO   | NO              | NO         | YES                         | YES             |
| SOYA BEANS or derivatives  | NO             | NO   | NO              | NO         | YES                         | YES             |
| MILK (LACTOSE) or its derivatives  | NO             | NO   | NO              | NO         | YES                         | YES             |
| NUTS , tree nuts:  | NO             | NO   | NO              | NO         | YES                         | YES             |
| CELERY, including celeriac and its derivatives   | NO             | NO   | NO              | NO         | YES                         | YES             |
| MUSTARD, referring to all parts of the plant and derivatives thereof   | NO             | NO   | NO              | NO         | YES                         | YES             |
| SESAME SEEDS or derivatives  | NO             | NO   | NO              | NO         | YES                         | YES             |
| SULPHITES >10ppm – Sulphite quantity to be given in ppm  | NO             | NO   | NO              | NO         | YES                         | YES             |
| LUPIN seeds or derivatives   | NO             | NO   | NO              | NO         | NO                          | NO              |

### 4.8 GMO – \_Statement

|   |
|---|
|   |
| <p>Product or any of its ingredients does not contain any genetically modified material. There are no any marker genes present in the product, its ingredients, or into processing aids.<br/>Product is <b>free from GMO</b>.</p> |

## 5. PACKAGING

| Type of Container  |
|--|
| Triple sheet Kraft paper bag OR laminated polypropylene x 25 kg - Big bag x 1000kg |

|  |  |  |  |
|--|--|--|--|
|  |  |  |  |
|  |  |  |  |



6. CONDITIONS OF STORAGE, TRANSPORTS AND SHELF LIFE

|   |
|---|
| <b>Storage</b>  |
| It should be stored under suitable health conditions, over pallets in a cool and dry place without strong or disagreeable odors away from heat and direct exposure to sunlight. The warehouse should be free from plagues. Temperature below 25°C and relative humidity between 45 - 70%. |
| <b>Shelf life</b>   |
| 24 months as long as the package is stored sealed at ambient temperature.   |
| <b>Transport Conditions</b>   |
| It should be transported under suitable health conditions, in a cool and dry place, free of plagues and strong or disagreeable odors.   |

7. IDENTIFICATION OF INTENDED USE

|   |
|---|
| <b>Expected use by consumer</b>   |
| It is used as super food, functional food and nutritional supplement. It can be used as a fundamental ingredient in ready meals, instant soups, puddings, beverages, cookies, cereals, biscuits, snacks and others. It must be cooked before consumption. Derivatives of quinoa: quinoa powder, gelatinized quinoa, quinoa pop, pre-cooked quinoa, quinoa flakes. |

8. REFERENCE REGULATION

The product complies with the regulations and rules of governments applicable in countries of the European Union and the UK, which refers to the export and import of foods that ensure food safety.

|  |  |  |  |  |  |
|--|--|--|--|--|--|
|  |  |  |  |  |  |
|  |  |  |  |  |  |