

Organic Raw Quinoa Seeds

Chenopodium Quinoa

PRODUCT SPECIFICATION

PRODUCT CODE: ORQUN0923163



PRODUCT CHARACTERISTICS

Botanical Name

Plant Part

Description

Flavor

Preservatives

Origin

Shipping Classification

SPECIFICATION

Chenopodium Quinoa

Whole Grains White-Red-Black

Organic Quinoa.

Typical natural Quinoa.

None

Peru

60

PRODUCT DESCRIPTION.

Quinoa is a **seed** that is harvested from a tall, leafy plant that is not a cereal grass — that's a relative of spinach, beets and chard. And so **quinoa** is technically classified as a pseudo-cereal **grain**, along with amaranth and buckwheat.

This process removes most of **the** fiber and important nutrients. Whole grains, such as **quinoa**, provide essential vitamins, minerals, and fiber. These help regulate **the digestive system** and keep you fuller and more satisfied. ... **Quinoa** is naturally gluten-free.

QUINOA SEEDS HEALTH BENEFITS

Very Nutritious. ...

Contains the Plant Compounds Quercetin and Kaempferol. ...

Very High in Fiber, Much Higher Than Most Grains. ...

Gluten-Free and Perfect for People With Gluten Intolerance. ...

Very High in Protein, With All the Essential Amino Acids. ...

Has a Low Glycemic Index, Which is Good for Blood Sugar Control.

This is the nutrient content in 1 cup (185 grams) of cooked quinoa (2):

- **Protein:** 8 grams.
- **Fiber:** 5 grams.
- **Manganese:** 58% of the recommended daily allowance (RDA).
- **Magnesium:** 30% of the RDA.
- **Phosphorus:** 28% of the RDA.
- **Folate:** 19% of the RDA.
- **Copper:** 18% of the RDA.
- **Iron:** 15% of the RDA.
- **Zinc:** 13% of the RDA.
- **Potassium** 9% of the RDA.
- Over 10% of the RDA for vitamins B1, B2 and B6.
- Small amounts of calcium, B3 (niacin) and vitamin E.

NAME OF THE PRODUCT :	SELECTED ORGANIC RED QUINOA					
COMPOSITION	SCIENTIFIC NAME : <i>Chenopodium quinoa</i>			ADDITIVES: NONE		
	VARIETY: N/A			PROCESSING AIDS PROCESS: NONE		
PRODUCTION METHOD	The Selected Organic Red Quinoa is obtained from the reception and storage of finely selected grains to remove foreign matter, followed by a sieving and packaging process, as primary packaging in polyethylene bags and the secondary packaging Clupak paper bags and stored at room temperature.					
CHARACTERISTICS	PARAMETERS					
PHYSICAL-CHEMICAL	MOISTURE		Max 12%			
	PURITY		Min. 99.98%			
	GRAIN OF CONTRASTING COLORS		< 0.2%			
	FOREIGN MATERIAL (Metal, glass, wood, stones, hard plastic, remains of insects and rats, ground wire)		ABSENCE			
ORGANOLEPTIC	APPEARANCE		Round, semi flattened seed			
	COLOR		Red			
	AROMA		Characteristic of quinoa			
	TASTE		Characteristic of quinoa			
MICROBIOLOGICAL	TOTAL AEROBIC MESOPHILIC		<100 000 ufc/ml			
	COLIFORMS		<1000 ufc/ml			
	SALMONELLA		Absence/ 25 gr.			
	E. Coli		<10 ufc/ml			
	MOLD		<1000 ufc/ml			
CHEMICAL	PESTICIDES		USDA ORGANIC REGULATION, 7 CFR PART 205 REGULATION (EC) N ° 834/2007 AND REGULATION (EC) N ° 889/2008 ON ORGANIC PRODUCTION OF AGRICULTURAL PRODUCTS AND INDICATIONS ON refering THERE TO AGRICULTURAL PRODUCTS AND FOODSTUFFS TECHNICAL REGULATIONS FOR ORGANIC PRODUCTS DS N °. 044-2006-AG.			
	ENVIRONMENTAL CONTAMINANTS		*Regulation CE N° 1881/2006. *Codex Alimentarius.			
	ALLERGEN		The product is allergen-free.			
	GMO		The product is GMO-free.			
NET WEIGHT	Bags (Kg)		20.0,			
LABELING	Label contains information in compliance with the Supreme Decree 007-98-SA, at least the following fields are required: Product Name, Manufacturer Name, Address Manufacturer, Storage Conditions, Net Weight, Traceability Information: No. Lot , date of manufacture, expiration date and if necessary indicate the Sanitary product Registration No.					
METHOD OF PACKAGING	BAGS	Primary Packaging: Cases of HDPE.		METHOD OF DISTRIBUTION	In clean vehicles, in good condition and ambient temperatures.	
		Secondary Packaging: Double Case Culpak paper.				
STORAGE CONDITIONS	Temperature: Keep at T ° 25 ° C, critical temperature: <35 ° C. MOISTURE: < 80%		BAGS	Stack up to 4 levels high.	LIFETIME	24 MONTHS
USES	Product intended as an ingredient for the manufacture of foodstuffs.					
NOT INTENDED USE	Anything not described in the intended use.					
LEGAL AND REGULATORY REQUIREMENTS	GMP / HACCP IN ACCORDANCE WITH: * Supreme Decree No. 007-98-SA, 004-2014 Health Surveillance and Control Food and Beverage. * Sanitary Standard for Application of HACCP in food manufacturing and beverage Ministerial Resolution No. 449-2006 / MoH.					
	* Good Practice in Manufacturing, Packaging and Storage Food Products For Human Beings 21 CFR 110. * 21 CFR 120 Hazard Analysis and Critical Control Systems Point.					
	* General Principles of Food Hygiene CAC / RCP 1-1969, Rev 4 (2003)					
	"Microbiological Criteria for Health Quality and Safety for Food and Beverage Human Consumption" MINISTERIAL RESOLUTION No. 591-2008 / MoH.					
	Requirements FSSC 22000, ISO 22000:2005, ISO 22002-1:2009					

NAME OF THE PRODUCT :	SELECTED ORGANIC BLACK QUINOA				
COMPOSITION	SCIENTIFIC NAME : <i>Chenopodium quinoa</i>			ADDITIVES: NONE	
	VARIETY: N/A			PROCESSING AIDS PROCESS: NONE	
PRODUCTION METHOD	The Selected Organic Red Quinoa is obtained from the reception and storage of finely selected grains to remove foreign matter, followed by a sieving and packaging process, as primary packaging in polyethylene bags and the secondary packaging Clupak paper bags and stored at room temperature.				
CHARACTERISTICS	PARAMETERS				
PHYSICAL-CHEMICAL	MOISTURE		Max 12%		
	PURITY		Min. 99.98%		
	GRAIN OF CONTRASTING COLORS		< 0.2%		
	FOREIGN MATERIAL (Metal, glass, wood, stones, hard plastic, remains of insects and rats, ground wire)		ABSENCE		
ORGANOLEPTIC	APPEARANCE		Round, semi flattened seed		
	COLOR		Black		
	AROMA		Characteristic of quinoa		
	TASTE		Characteristic of quinoa		
MICROBIOLOGICAL	TOTAL AEROBIC MESOPHILIC		<100 000 ufc/ml		
	COLIFORMS		<1000 ufc/ml		
	SALMONELLA		Absence/ 25 gr.		
	E. Coli		<10 ufc/ml		
	MOLD		<1000 ufc/ml		
CHEMICAL	PESTICIDES		USDA ORGANIC REGULATION, 7 CFR PART 205 REGULATION (EC) N ° 834/2007 AND REGULATION (EC) N ° 889/2008 ON ORGANIC PRODUCTION OF AGRICULTURAL PRODUCTS AND INDICATIONS ON refering THERE TO AGRICULTURAL PRODUCTS AND FOODSTUFFS TECHNICAL REGULATIONS FOR ORGANIC PRODUCTS DS N °. 044-2006-AG.		
	ENVIRONMENTAL CONTAMINANTS		*Regulation CE N° 1881/2006. *Codex Alimentarius.		
	ALLERGEN		The product is allergen-free.		
	GMO		The product is GMO-free.		
NET WEIGHT	Bags (Kg)		20.0,		
LABELING	Label contains information in compliance with the Supreme Decree 007-98-SA, at least the following fields are required: Product Name, Manufacturer Name, Address Manufacturer, Storage Conditions, Net Weight, Traceability Information: No. Lot , date of manufacture, expiration date and if necessary indicate the Sanitary product Registration No.				
METHOD OF PACKAGING	BAGS	Primary Packaging: Cases of HDPE.		METHOD OF DISTRIBUTION	In clean vehicles, in good condition and ambient temperatures.
		Secondary Packaging: Double Case Culpak paper.			
STORAGE CONDITIONS	Temperature: Keep at T ° 25 ° C, critical temperature: <35 ° C. MOISTURE: < 80%	BAGS	Stack up to 4 levels high.	LIFETIME	24 MONTHS
USES	Product intended as an ingredient for the manufacture of foodstuffs.				
NOT INTENDED USE	Anything not described in the intended use.				
LEGAL AND REGULATORY REQUIREMENTS	GMP / HACCP IN ACCORDANCE WITH: * Supreme Decree No. 007-98-SA, 004-2014 Health Surveillance and Control Food and Beverage. * Sanitary Standard for Application of HACCP in food manufacturing and beverage Ministerial Resolution No. 449-2006 / MoH.				
	* Good Practice in Manufacturing, Packaging and Storage Food Products For Human Beings 21 CFR 110. * 21 CFR 120 Hazard Analysis and Critical Control Systems Point.				
	* General Principles of Food Hygiene CAC / RCP 1-1969, Rev 4 (2003)				
	"Microbiological Criteria for Health Quality and Safety for Food and Beverage Human Consumption" MINISTERIAL RESOLUTION No. 591-2008 / MoH. Requirements FSSC 22000, ISO 22000:2005, ISO 22002-1:2009				

NAME OF THE PRODUCT :	SELECTED ORGANIC WHITE QUINOA					
COMPOSITION	SCIENTIFIC NAME : <i>Chenopodium quinoa</i>			ADDITIVES: NONE		
	VARIETY: N/A			PROCESSING AIDS PROCESS: NONE		
PRODUCTION METHOD	The Selected Organic White Quinoa is obtained from the reception and storage of finely selected grains to remove foreign matter, followed by a sieving and packaging process, as primary packaging in polyethylene bags and the secondary packaging Clupak paper bags and stored at room temperature.					
CHARACTERISTICS	PARAMETERS					
PHYSICAL-CHEMICAL	MOISTURE		Max 12%			
	PURITY		Min. 99.98%			
	GRAIN OF CONTRASTING COLORS		< 0.2%			
	FOREIGN MATERIAL (Metal, glass, wood, stones, hard plastic, remains of insects and rats, ground wire)		ABSENCE			
ORGANOLEPTIC	APPEARANCE		Round, semi flattened seed			
	COLOR		Beige			
	AROMA		Characteristic of quinoa			
	TASTE		Characteristic of quinoa			
MICROBIOLOGICAL	TOTAL AEROBIC MESOPHILIC		<100 000 ufc/ml			
	COLIFORMS		<1000 ufc/ml			
	SALMONELLA		Absence/ 25 gr.			
	E. Coli		<10 ufc/ml			
	MOLD		<1000 ufc/ml			
CHEMICAL	PESTICIDES		USDA ORGANIC REGULATION, 7 CFR PART 205 REGULATION (EC) N ° 834/2007 AND REGULATION (EC) N ° 889/2008 ON ORGANIC PRODUCTION OF AGRICULTURAL PRODUCTS AND INDICATIONS ON refering THERE TO AGRICULTURAL PRODUCTS AND FOODSTUFFS TECHNICAL REGULATIONS FOR ORGANIC PRODUCTS DS N ° . 044-2006-AG.			
	ENVIRONMENTAL CONTAMINANTS		*Regulation CE N° 1881/2006. *Codex Alimentarius.			
	ALLERGEN		The product is allergen-free.			
	GMO		The product is GMO-free.			
NET WEIGHT	Bags (Kg)		20.0,			
LABELING	Label contains information in compliance with the Supreme Decree 007-98-SA, at least the following fields are required: Product Name, Manufacturer Name, Address Manufacturer, Storage Conditions, Net Weight, Traceability Information: No. Lot , date of manufacture, expiration date and if necessary indicate the Sanitary product Registration No.					
METHOD OF PACKAGING	BAGS	Primary Packaging: Cases of HDPE.		METHOD OF DISTRIBUTION	In clean vehicles, in good condition and ambient temperatures.	
		Secondary Packaging: Double Case Culpak paper.				
STORAGE CONDITIONS	Temperature: Keep at T ° 25 ° C, critical temperature: <35 ° C. MOISTURE: < 80%		BAGS	Stack up to 4 levels high.	LIFETIME	24 MONTHS
USES	Product intended as an ingredient for the manufacture of foodstuffs.					
NOT INTENDED USE	Anything not described in the intended use.					
LEGAL AND REGULATORY REQUIREMENTS	GMP / HACCP IN ACCORDANCE WITH: * Supreme Decree No. 007-98-SA, 004-2014 Health Surveillance and Control Food and Beverage. * Sanitary Standard for Application of HACCP in food manufacturing and beverage Ministerial Resolution No. 449-2006 / MoH.					
	* Good Practice in Manufacturing, Packaging and Storage Food Products For Human Beings 21 CFR 110. * 21 CFR 120 Hazard Analysis and Critical Control Systems Point.					
	* General Principles of Food Hygiene CAC / RCP 1-1969, Rev 4 (2003)					
	"Microbiological Criteria for Health Quality and Safety for Food and Beverage Human Consumption" MINISTERIAL RESOLUTION No. 591-2008 / MoH.					
	Requirements FSSC 22000, ISO 22000:2005, ISO 22002-1:2009					