



PROQUINOA

Ecuador

In 2014, **vlm** Foods joined with a local Ecuadorian Quinoa producer to build the best Quinoa processing facility in Ecuador and PROQUINOA was born, with the capacity to produce 4,000 tons of Quinoa per year.

PRODUCT: QUINOA



Scientific Name: Chenopodium quinoa Willdenow.
Family: Chenopodiaceae.
Synonym: Quechua, kiuna, quinua, parca.
Spanish: Quinoa, quif noa, quinquá, kinoa, trigo inca.
English: Quinoa, kinoa, sweet quinoa, White quinoa, Inca rice.

SPECIFICATIONS

Following are the specifications for quinoa. Sample size (4 kg):

General Specifications	
Moisture	Max 13%
Purity	Min 99.98% W/W *
Saponin	Max 26.66 mg/100g
Excreta	0
Stones /Quartz/ Straw/Twigs and other foreign materials	Max 0.01% W%W
Live insects	0
Dried larvae	Max 3 units
Organic matter	Max 15 units
Other seeds	Max 0.01% W%W**
Size between 1.4mm-1.6mm	100%

MICROBIOLOGICAL ANALYSIS

	ACTUAL RESULTS (sample specific)	SPEC
Escherichia coli	<10	<10 cfu/g
Coliforms	<10	<100 cfu/g
Salmonella	Negative	Negative /25g
TPC	870	<100,000 cfu/g
Yeast	480	<10,000 cfu/g
Mold	<10	<10,000 cfu/g

FACILITY



PACKAGING

PACKING

Bulk Polyethylene woven bags of 25kg
 Retail packing as per customer request



NET UNIT WEIGHT
 250g, 5kg, 25kg

STORAGE CONDITIONS
 Indoor, ventilated, dry environment (temperature of 18° C)

SHELF LIFE
 Approximately 12 months in dry, cool and dark storage.

CERTIFICATIONS



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