

PRO()[J]N

In 2014,  $\overline{\mathbf{vim}}$  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 Wildenow.

Family: Chenopodiaceae.

Synonym: Quechua, kiuna, quinua,

parca.

Spanish: Quinua, quf noa, quinqua,

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	Ō	
Stones /Quartz/Straw/Twigs	Max 0.01% W%W	
and other foreign materials		
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**

# **CHARACTERISTICS**

PROPERTIES	PHYSICAL CHARACTERISTICS	
Variety name	Tunkahuan	
Appearance	Small round flatted grains	
Grains colour	Creamy	
Taste	Sweet / bitter	
Odour	Characteristic of product	

The Quinoa grain has a small round shape, semi flattened of yellowish white colour. This plant is rich in protein, carbohydrates and it has an excellent balance of amino acids, essential for the development of tissues in the human body. It is cultivated in the Andean region.

#### BENEFITS

- Flavor: product is less bitter, more sweet.
- All naturally grown.
- Organic, no pesticides.
- Natural variety to Ecuador, thus resistant to disease, hence grows well naturally without commercial chemicals.
- Grown in Northern part of Andean Mountains.
- Naturally less Saponin due to variety.
- **Cleaning Process:** polished twice, not washed, less water used better for environmental aspects (also to avoid contaminated water) and keeping all nutritional values.



	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







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** 



