

# ALEXANDRIA COMMERCIAL CORP

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## QUINOA: ORGANIC ROYAL WHITE QUINUA

### TECHNICAL DATA

Scientific Name:	Chenopodium Quinoa, Willd
Production Type:	Organic (Organic certified for USA, EU and Canada)
Family:	Chenopodiaceae
Breed:	Royal white (others: red, white and black)

### NUTRITIONAL COMPOSITION:

Parameters (*)	Value in gr (*)	Value in % (*)
Protein	12,45 gr/100 gr	Minimum 17 %
Total Carbohydrates	64,24 gr/100 gr	Minimum 22 %
Total Fat	6,12 gr/100 gr	Maximum 11 %
Saturated Fat	0 gr	0%
Fat Trans	0 gr	-
Aminoacid - Lysine	-	8.00%
Cholesterol	0 gr	0%
Dietary Fiber	2,16 gr/100 gr	9%
Iron	4,28 mg	31%
Calcium	80,66 mg	8%
Sodium	0 gr	0%
Kilocalories	391 Kcal/100 gr	19,55 % (*)

(\*) Based in 100 gr of Quinoa seeds, on a diary diet of 2000 Kcal

### PRODUCT INFORMATION

Parameters	Unit	Value
Humidity / Moisture	%	Maximum 12,0 %
Saponin	%	Maximum 0,12 %
Physical Purity	%	> 99,97 %

### PARAMETERS BY NORM NB-NA 0038-2007

Color	Characteristic
Smell	Characteristic
Taste	Characteristic
Aspect	Homogeneous grain

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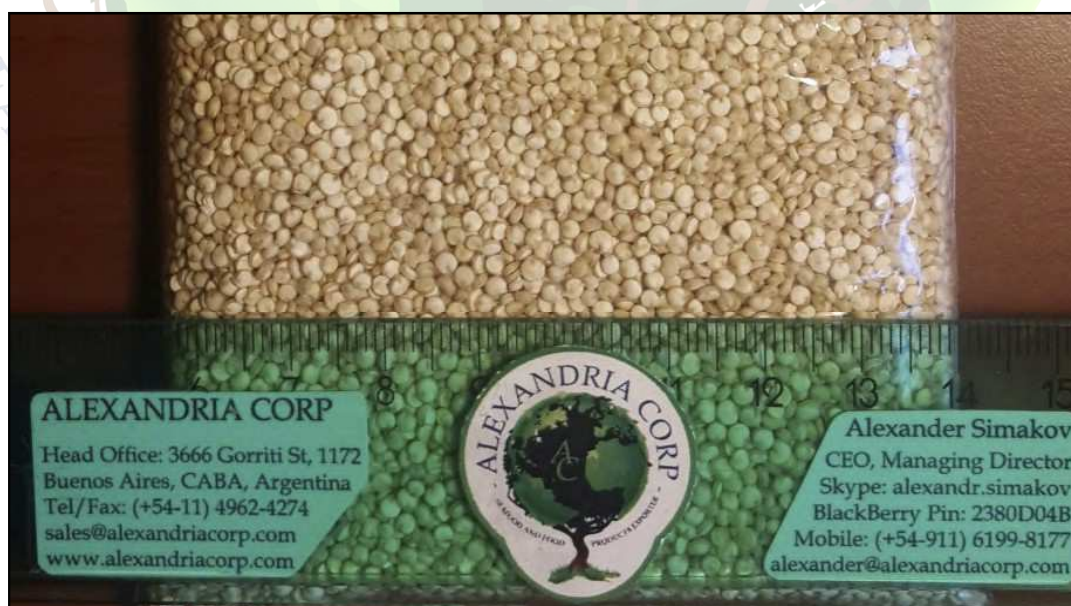


## GENERAL DESCRIPTION

Quinoa is an ancient food from the habitants of the Andean region. It is also known as the "mother cereal" and "seed of the gods". It is a source of vitamins E, C and B complex; minerals like calcium, iron, magnesium, manganese, phosphorus, potassium and zinc. It contains healthy fatty acids, protein, fiber and other substances essential for health. It is a product obtained from the raw material (Quinoa Real) after an organic certificated process, which consists in the following stages: selective breeding, classified, sorted and packaged, preserving nutritional characteristics of the raw material. It is frequently used for soups, salads, main dishes, cakes, breakfast, chocolates and bakery products.

## MICROBIOLOGICAL ANALYSIS:

TEST TYPE	METHOD REFERENCE	UNITS	OBTAINED RESULT	ALLOWED LIMIT	LIMIT REFERENCE
Mesophilic aerobic	NB 32003 - 02	UFC/g	5.0x10 <sup>2</sup>	Max 3.0x10 <sup>5</sup>	NB-NA 0038-2007
Total coliform	NB 32005 - 02	UFC/g	< 1.0x10 <sup>1</sup>	Max 1.0x10 <sup>3</sup>	NB-NA 0038-2007
E. coli	NB 32005 - 02	UFC/g	None	None	NB-NA 0038-2007
Staphylococcus aureus	NB-ISO 6888-1(08)	UFC/g	< 1.0x10 <sup>2</sup>	< 1.0x10 <sup>2</sup>	NB-NA 0038-2007
Moulds and yeasts	NB 32006 - 02	UFC/g	1.3x10 <sup>2</sup>	Max 5.0x10 <sup>3</sup>	NB-NA 0038-2007
Salmonella	NB-ISO 6579 (08)	25 gr	None	None	NB-NA 0038-2007



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