

PRODUCT INFORMATION WHITE QUINOA FLAKES

Ingredients : 100% white quinoa grains

Scientific name : Chenopodium quinoa W.

Origin : Andes of Peru

: Andes of Peru

PRODUCT DESCRIPTION

The selected quinoa grains are subjected to a pressure lamination process exerted by rollers, which results in a flattened or laminated grain, which guarantees the conservation of its quality and nutritional characteristics.

ORGANOLEPTIC & CHEMICAL PHYSICAL

		REQUIREMENT	VALUE	TEST METHOD
Appearance	Curved blades	Humidity	< 12%	AOAC 945.15
Color	Cream	Gluten	<10 ppm	AOAC-OMA 2015-16
Odor	Characteristic	Saponin	Absent	NTE INEN 1 672.1988
Flavor	Characteristic	Organic impurities	≤ 0.01%	
Texture	Rugose	Size	< 5 mm	

MICROBIOLOGICAL

MICROBIAL AGENT	LIMIT VALUE	TEST METHOD
Aerobic Mesophilic	< 5 x 10 ⁵ CFU/g	AOAC 010404
Mold and yeast	< 10⁴ CFU/g	AOAC 100401
Coliforms	< 5 x 10 ² CFU/g	AOAC 110402
Detection of E.Coli /g	< 10 CFU/g	AOAC 110402
Salmonella	Absence	ICMSF (1983)
Bacillus cereus	< 10³ CFU/g	ICMSF (1983)

The Presence Analysis of Salmonella y Listeria/25 g, and any other microbiological analysis, will be carried out at the request and charge of the customer.

	•	%VD*			%VD*
Energy	400 / /		Carbohydrates	29 g	11
	160 kcal		Dietary fiber	2 g	7
Fats	•		Sugar	0 g	-
	2 g	4	Proteins	5 g	10
Saturated fats	0 g	0	Vitamin D	0 mcg	0
Trans fats	0 g	-	Calcium	48 mg	2
Cholesterol	0 mg	0	Iron	2 mg	10
Sodium	2 mg	0	Potassium	317 mg	6

Website: www.covitar.cz / Email: info@covitar.cz Address: Rybná 716/24, 110 00 Praha 1 / Telephone: +420 734 393 011



DURATION	Up to 18 months with adequate packaging and storage.		
STORAGE CONDITIONS	Temperature	: < 25 ° C	
STORAGE CONDITIONS	Humidity relative	: 45-70%	
	Paper bags three sheets	: 18 kg	
PRESENTATION	Polypropylene bags	: 500 kg	
BENEFITS	The product is 100% organic and natural, gluten-free, it has a high content of amino acids and proteins, as well as a good source of vitamins and minerals.		
ALLERGENS	The product does not contain the allergens declared by the EU and FDA: cereals containing gluten, milk, crustaceans, eggs, fish, soya, peanuts, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, lupins and molluscs and their derivatives respectively.		
CERTIFICATE	CH-PR-010-01150-BCH / Control Union		