



Balmaceda Quinoa Flour

Product obtained from the milling of Quinoa grains of *Chenopodium quinoa species*, which have been previously cleaned, peeled and processed to significantly reduce the content of saponins (<0.12%)

- Uses: used for direct human consumption. In products intended for child nutrition.

Organoleptic Properties	
Appearance	Fine and homogeneous powder. Free from foreign matter, molds and insects in any of its evolutionary stage according to good manufacturing practices.
Color	Slightly yellow
Taste/Odor	Characteristic. Free from rancid, sour or bitter taste and odors.

Allergen Information	
Allergen	This product does not contains allergen. Made in lines that also process oats and wheat that contain gluten

Physical-Chemical Properties		
Humidity	15.0 %	Max
Heavy Metals		
Aluminum	10 mg/kg	Max
Arsenic	0.05 mg/kg	Max
Cadmium	0.05 mg/kg	Max
Pesticides	absence	
PBC	absence	
Protein	12 – 15 %	
Total Fat	5.5 g/100 g	
Total Dietary Fiber	7.0 g/100 g	
Ash	2.8 g/100 g	
Saponins	1.2 g/kg	
Alpha amylase activity	Absence	
Lipase	Negative	

Grading		
Mesh 40	0.2 %	Max
Mesh 140	27 %	Min
Mesh 200	21 %	Min
Mesh 230	15 %	Min
Mesh 325	10 %	Max

Microbiological Properties		
	m	M
Aerobics Mesophiles UFC/g	100.000	1.000.000
Enterobacteriaceae UFC/g	100	1.000
Bacillus cereus UFC/g	1.000	10.000
Molds UFC/g	1.000	10.000
Yeast UFC/g	500	5.000
Salmonella in 50 g UFC/g	0	-
Mycotoxins		
Zearalenone (ppb)	50	Max
Ochratoxin (ppb)	1	Max
Deoxynivalenol (ppb)	500	Max

Packing and Storage	
Packing	Polypropylene bags
Packing (Weight)	25 kg Net Weight
Storage Conditions	Fresh and dry space, 20°C, 60% HR (relative humidity) with regular inspections and product rotation.
Shelf life	6 months