

TECHNICAL DATA SHEET

PRODUCT DESCRIPTION

Quinoa (*Chenopodium quinoa* Willd.) is a plant of Andean origin that produces gluten-free grains. They are highly nutritious, with an important amount of proteins, amino acids, vitamins, fibers, oleic, linoleic, α -linoleic acids and bioactive compounds. Its carbohydrate content produces low blood glucose levels. Have multiple relevant functional properties beneficial to health due to their antioxidant and anti-inflammatory activity, among others. It has multiple uses: in salads, pancakes, soups and can also replace rice in various dishes. Quinoa grains go through a rigorous process of cleaning, selection and classification, ensuring the elimination of their impurities and contaminants, thus ensuring their nutritional quality.

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Detected	Source Maximum Limit	Test Method
Coliforms	<100 ufc/g	500 ufc/g	AFNOR 3M 01/02-09/89 B
<i>E. coli</i>	<1 ufc/g	100 ufc/g	AOAC 991.14
<i>Salmonella</i>	Absent/25 g	Absent/25 g	AFNOR BIO 12/16-09/05 VIDAS
Aerobics mesophilic	1100 ufc/g	2 to 3 x10 ⁵ *	AFNOR 3M 01/01-09/89
Molds and Yeast	980 ufc/g	3 to 5 x10 ³ *	AOAC 967.02
			AOAC 997.02
<i>Bacillus cereus</i>	<10 ufc/g	15 to 150*	AOAC 980.31

*Source Maximum limit: Brazilian Norm RDC Nº 07 and Bolivian Norm NB NA 0038. Test report AR-20-GB-145193-01-N, Eurofins Lab.

TOXINS

MYCOTOXINS	Detecta d(µg/kg)	Maximum (µg/kg)	Test Method
Aflat. B1	< 1.5	5	POP-QM001/4, LC-FLD
Aflat. B2	< 0.5	5	POP-QM001/4, LC-FLD
Aflat. G1	< 1.5	5	POP-QM001/4, LC-FLD
Aflat. G2	< 0.5	5	POP-QM001/4, LC-FLD
Ochratoxin A	<1.70	10	POP-QM002/6 , LC-FLD
Zearalenone	<10.0	100	POP-QM004/7 , LC-FLD
Desoynivalenol	<350.0	750	POP-QM006/5 , LC-DAD

*Source Maximum limit : RDC Nº 07. Test report: AR-20-GB-143630-01, Eurofins Lab.

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ORGANOLEPTIC CHARACTERISTICS

Color	White-Cream
Odor	Without foreign odors
Flavor	Without foreign flavor
Density	860 kg/m ³

PRODUCT CHARACTERISITICS

Composition	100% Natural
Origin	Brazilian Savanna
Raw Material	Quinoa grains
HS Code	10085090

CHEMICAL CHARACTERISTICS

Heavy Metals	Detected (mg/kg)	Maximum (mg/kg)	Test Method
Arsenic	0.006	0.20	AOAC 2013.03/2015.06
Cadmium	0.013	0.20	AOAC 2013.03/2015.06
Lead	0.017	0.20	AOAC 2013.03/2015.06
Chrome	<0.045	-	AOAC 2013.03/2015.06
Mercury	<0.002	-	AOAC 2013.03/2015.06

*Source Maximum limit: MERCOSUL/GMC/RES. Nº 12/11. Test report: AR-19-B-191992-02-N, Eurofins Lab.

GRAIN SIZE

Classification	Size	%
Extra big	> 2.0 mm	4.5
Big	2 – 1.7 mm	16.5
Medium	1.7 – 1.4 mm	76.0
Small	<1.4 mm	3.0

Nutrition Facts

	Serving size	100 g
		Calories 356
		% D.V*
Total Fat	6,8 g	8,6%
Saturates Fat	1,0 g	4,4%
Monouns. Fat	1,7 g	**
Polyunsat. Fat	4,1 g	**
Trans Fat	<0,01 g	**
Sodium	5,0 mg	0,2%
Carbohydrate	56,8 g	18,9%
Dietary Fiber	4,4 g	17,68%
Protein	13,5 g	17,9%
Ash	2,2 g	**
Potassium	514,2 mg	10,9%
Iron	3,4 mg	24,1%
Calcium	38,7 mg	3,9%

* Daily value for a 2,000 Kcal diet.

*Test report: AR 20 GB 170201 01 N, Eurofins Lab.

GUARANTEES

GMO	We do not use any kind of input or raw material that can proceed from Genetically Modified Organisms (GMO) in the production process of Quinoa.
Allergen	We do not use inputs or products that may contain allergens in the production process of Quinoa.
Gluten Free	We do not use any kind of input or raw material that can contain Gluten in the production process of Quinoa.

STORAGE AND TRANSPORT

The grains undergo a careful selection and are then stored with humidity below 12% in an environment with relative humidity below 70% to avoid fungal and insect contamination. The packages are made of multi-ply paper and are arranged on wooden pallets. All processing and transportation processes follow strict internal control standards, always seeking to ensure a quality product and safe for the consumer.