



Issued on: 20-01-2025

TECHNICAL SPECIFICATION

PRODUCT – QUINOA

CODE: ET-CCC-18

Review: 01

QUINOA

_____		_____		_____	
Elaborated by:		Revised by:		Approved by:	
Position	Quality coordinator	Position	Head of quality control lab	Position	General Manager
Date	20-01-2025	Date	20-01-2025	Date	20-01-2025

 AGROEXPORT	TECHNICAL SPECIFICATION	CODE: ET-CCC-18
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0. Record of changes made in the document

VERSIÓN	ISSUED ON DATE	IDENTIFICACIÓN OF THE CHANGES IN THE DOCUMENT
1	06-02-2024	Initial Document
1	20-01-2025	Annual review of the document, no changes have been made.

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Then, general information of the different varieties of quinoa is presented.

1. Royal White Quinoa

TECHNICAL INFORMATION*	
Description of the process	Cleaning, classification and separation of whole seeds by size, weight and color to later subsequently to proceed to fractionated.
Type of Selection	Mechanized (Classification by size and weight) and Optical (Selection by color)
Unit weight	25, 30, 50 y 1000 Kg.
Packing	Polypropylene or Kraft paper bags, cotton thread for sealing and labeling.

Source: AGROEXPORT y NB318015:2009

PHYSICOCHEMICAL INFORMATION	
Properties	Royal White Quinoa
Seed color	Creamy white
Flavor and Aroma of the seed	Bitter and characteristic of the seed, free of unusual smells and tastes.
Shape and Size of the seeds	Small semi-planar round.
* Purity %	≥99.95
Grain size	2.5 mm approx. of diameter.
Grain weight (1000 seeds)	2.48 g approx.
Humidity (%)	≤13,5
Saponin mg/100g	120 Max.



* Parameters can be modified according to customers requirement.

QUINOA - Nutrition Facts (To 100 gr.)	
Source: Agroexport/ Data shown are referential	
Energy (Kcal)	370
Total ash (%)	3.5
Fiber (%)	6.5
Proteins (%)	14.4
Lipids (%)	5.2
Humidity (%)	10.1
Carbohydrates (%)	67.8
Calcium (mg)	120
Iron (mg)	5
Phosphorus (mg)	220

SUPPLEMENTARY INFORMATION

- TECHNOLOGICAL TREATMENT**

Non-irradiated product.

- CONDITIONS OF CONSERVATION**

Keep in cool and dry place, avoid direct contact with the soil.

- CODING SYSTEM- LOT**

The coding system use the initial letters of the product obtained in capital letters, followed by number of production order and then the year separated by hyphens, for example: **QCB- 57-25**

Where: **QCB**: Conventional White Quinoa, **57**: Number of

production order, **25**; Year 2025

- INFORMATION TAG. See annex**
- APPLICATIONS (Consumer information)**

It is used as food for human consumption in soups, creams, stews, desserts, bakery and beverages.

There are different forms of consumption of this product such as grain, flake, flour and some derivative products, such as pasta, prepared cereals, energy bars, etc.

Due to its nutritional value, it is ideal for baby diets, students, athletes, convalescents and the elderly.

- PROPERTIES**

Considered one of the richest Andean grains in protein, it contains the largest combination of amino acids. The concentration of lysine in the protein of quinoa is almost double that in relation to other cereals and grasses. It does not contain cholesterol.

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3. Red Quinoa

TECHNICAL INFORMATION*	
Process description	Cleaning, classification and separation of whole seeds by size, weight and color to later subsequently to proceed to fractionated.
Type of selection	Mechanized (Classification by size and weight) and Optical (Selection by color)
Unit weight	25, 30, 50 y 1000 Kg.
Packing	Polypropylene or Kraft paper bags, cotton thread for sealing and labeling.

Source: AGROEXPORT y NB318015:2009

PHYSICOCHEMICAL INFORMATION	
Properties	Red Quinoa
Seed color	Red
Flavor and Aroma of the seed	Bitter and characteristic of the seed, free of unusual smells and tastes.
Shape and Size of the seeds	Small semi-planar round.
* Purity %	≥99.95
Grain size	1.5 mm approx. of diameter.
Grain weight (1000 seeds)	2.48 g approx.
Humidity (%)	≤13,5
Saponin mg/100g	120 Max.



* Parameters can be modified according to customers requirement.

QUINOA - Nutrition Facts (To 100 gr.)	
Source: Agroexport/ Data shown are referential	
Energy (Kcal)	380
Total ash (%)	3.5
Fiber (%)	6.5
Proteins (%)	15.5
Lipids (%)	7.4
Humidity (%)	10.1
Carbohydrates (%)	62.5
Calcium (mg)	125
Iron (mg)	5.6
Phosphorus (mg)	210

SUPPLEMENTARY INFORMATION

- **TECHNOLOGICAL TREATMENT**

Non-irradiated product

- **CONDITIONS OF CONSERVATION**

Keep in cool and dry place, avoid direct contact with the soil.

- **CODING SYSTEM- LOT**

The coding system use the initial letters of the product obtained in capital letters, followed by number of production order and then the year separated by hyphens, for example: **QCR- 567-25**

Where: **QCR**: Conventional Red Quinoa, **567**: Number of

production order, **25**; Year 2025

- **INFORMATION TAG. See annex**
- **APPLICATIONS (Consumer information)**

It is used as food for human consumption in soups, creams, stews, desserts, bakery and beverages.

There are different forms of consumption of this product such as grain, flake, flour and some derivative products, such as pasta, prepared cereals, energy bars, etc.

Due to its nutritional value, it is ideal for baby diets, students, athletes, convalescents and the elderly.

- **PROPERTIES**

Considered one of the richest Andean grains in protein, it contains the largest combination of amino acids. The concentration of lysine in the protein of quinoa is almost double that in relation to other cereals and grasses. It does not contain cholesterol.

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4. Black Quinoa

TECHNICAL INFORMATION *	
Process description	Cleaning, classification and separation of whole seeds by size, weight and color to later subsequently to proceed to fractionated.
Type of selection	Mechanized (Classification by size and weight) and Optical (Selection by color)
Unit weight	25, 30, 50 y 1000 Kg.
Packing	Polypropylene or Kraft paper bags, cotton thread for sealing and labeling.

Source: AGROEXPORT y NB318015:2009

PHYSICOCHEMICAL INFORMATION	
Properties	Black Quinoa
Seed color	Black
Flavor and Aroma of the seed	Bitter and characteristic of the seed, free of unusual smells and tastes.
Shape and Size of the seeds	Small semi-planar round.
* Purity %	≥99.95
Grain size	1.5 mm approx. of diameter.
Grain weight (1000 seeds)	2.48 g approx.
Humidity (%)	≤13,5
Saponin mg/100g	120 Max.



* Parameters can be modified according to customers requirement.

QUINOA - Nutrition Facts (To 100 gr.)	
Source: Agroexport/ Data shown are referential	
Energy (Kcal)	409
Total ash (%)	2.7
Fiber (%)	2.9
Proteins (%)	16.4
Lipids (%)	7.8
Humidity (%)	10.1
Carbohydrates (%)	68.4
Calcium (mg)	122
Iron (mg)	6.2
Phosphorus (mg)	200

SUPPLEMENTARY INFORMATION

- TECHNOLOGICAL TREATMENT**

Non-irradiated product

- CONDITIONS OF CONSERVATION**

Keep in cool and dry place, avoid direct contact with the soil.

- CODING SYSTEM- LOT**

The coding system use the initial letters of the product obtained in capital letters, followed by number of production order and then the year separated by hyphens, for example: **QCN- 57-25**

Where: **QCN:** Conventional Black Quinoa, **57:** Number of

production order, **25:** Year 2025.

- INFORMATION TAG. See annex**
- APPLICATIONS (Consumer information)**

It is used as food for human consumption in soups, creams, stews, desserts, bakery and beverages.

There are different forms of consumption of this product such as grain, flake, flour and some derivative products, such as pasta, prepared cereals, energy bars, etc.

Due to its nutritional value, it is ideal for baby diets, students, athletes, convalescents and the elderly.

- PROPERTIES**

Considered one of the richest Andean grains in protein, it contains the largest combination of amino acids. The concentration of lysine in the protein of quinoa is almost double that in relation to other cereals and grasses. It does not contain cholesterol.

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5. Mixed Quinoa

TECHNICAL INFORMATION*	
Process description	Cleaning, classification and separation of whole seeds by size, weight and color to later subsequently to proceed to fractionated.
Type of selection	Mechanized (Classification by size and weight) and Optical (Selection by color)
Unit weight	25, 30, 50 y 1000 Kg.
Packing	Polypropylene or Kraft paper bags, cotton thread for sealing and labeling.

Source: AGROEXPORT y NB318015:2009

PHYSICOCHEMICAL INFORMATION	
Properties	Mixed Quinoa
Seed color	White, Red, Black
Flavor and Aroma of the seed	Bitter and characteristic of the seed, free of unusual smells and tastes.
Shape and Size of the seeds	Small semi-planar round.
* Purity %	≥99.95
Grain size	1.5 mm approx. of diameter.
Grain weight (1000 seeds)	2.48 g approx.
Humidity (%)	≤13,5
Saponin mg/100g	120 Max.



* Parameters can be modified according to customers requirement.

QUINOA - Nutrition Facts (To 100 gr.)	
Source: Agroexport/ Data shown are referential	
Energy (Kcal)	370
Total ash (%)	3.5
Fiber (%)	6.5
Proteins (%)	14.4
Lipids (%)	5.2
Humidity (%)	10.1
Carbohydrates (%)	67.8
Calcium (mg)	120
Iron (mg)	5
Phosphorus (mg)	220

SUPPLEMENTARY INFORMATION

- TECHNOLOGICAL TREATMENT**

Non-irradiated product

- CONDITIONS OF CONSERVATION**

Keep in cool and dry place, avoid direct contact with the soil.

- CODING SYSTEM- LOT**

The coding system use the initial letters of the product obtained in capital letters, followed by number of production order and then the year separated by hyphens, for example: **QCM- 57-25**

Where: **QCM**: Conventional Mixed Quinoa, **57**: Number of

production order, **25**: Year 2025

- INFORMATION TAG. See annex**
- APPLICATIONS (Consumer information)**

It is used as food for human consumption in soups, creams, stews, desserts, bakery and beverages.

There are different forms of consumption of this product such as grain, flake, flour and some derivative products, such as pasta, prepared cereals, energy bars, etc.

Due to its nutritional value, it is ideal for baby diets, students, athletes, convalescents and the elderly.

- PROPERTIES**

Considered one of the richest Andean grains in protein, it contains the largest combination of amino acids. The concentration of lysine in the protein of quinoa is almost double that in relation to other cereals and grasses. It does not contain cholesterol