



Quinoa standard SPECIFICATION SHEET

Scientific name: Chenopodium quinoa
Common name: Quinoa
Composition: 100% Quinoa Grain

Aspect: Whole quinoa grain, washed, dry, clean, selected and classified.
Color: Dark white color.
Taste: Characteristic sweet quinoa.
Odor: Characteristic, fresh, clean.

Attribute	UDM	Min	Max	Results
Microbiological				
E.coli	NMP/G	0	3	<3
Salmonella	/37g	Negative	Negative	Negative

Physical				
Moisture	%	0	13	11.03
Purity	%	99.99	100	999.968
Saponin	mg/100g	0	26.66	13.43
Excreta	Count	0	0	13.43
Stones	Count	0	42	0
Quartz	Count	0	4	0
Live insects	Count	0	0	0
Dried Larvae	Count	0	3	0
Metal	Count	0	0	0
Straw/twigs	Count	0	46	31
Organic Matter	Count	0	15	0
Other seeds	Count	0	75	41
Soil	Count	0		0