

| Initial Author: JoAnn Macik | Quinoa, Red |
|-----------------------------|-----------------------------|
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| Effective Date: 04/29/2024 | Supersedes Date: 09/29/2022 |



Description: Quinoa are the grains from *Chenopodium quinoa* Willd that have been cleaned, washed, scarified, dried, and selected, resulting in a product suitable for human consumption. Quinoa needs to be cooked prior to consumption.

Ingredients: Red Quinoa

Allergen Information: The product does not contain allergens.

Country of Origin: Peru

Storage: Store in a clean, dry area, free from foreign odors, below 75°F and relative humidity less than 65%.

Packaging:

- 12-1.7 lb. gusseted bag/case (Gross weight 18.95 lbs./ Case dimensions 12" x 13" x 7.5")
- 10 lb. case-2 each 5 lb. resealable bags (Gross weight 10.18 lbs./ Case dimensions 12" x 8.25" x 6.5")
- 25 lb. bag-in-box cube (Gross weight 25.75 lbs./Cube dimensions 9.5" x 9.5" x 9.5") Full Pallet 100 cases-TI 20 HI 5
- 55 lb. polywoven bag (Gross weight 55.2 lbs./ Bag dimensions 30" x 18" x 5.0")

Lot Code Interpretation/Date of Packaging:

1.7 lb. bag: labeled with packing date and best before date 55 lb. bag: labeled with JJJYY- where JJJ is the Julian date of the year, and YY is the last 2 digits of the year. Bags are not labeled for retail sale.

Bioengineered Statement: Product is not bioengineered.

Kosher Status: Kosher Pareve -Orthodox Union.

Food Safety: All products are produced in accordance with food safety regulations outlined in 21CFR.

Physical and Chemical Characteristics

| Purity | 99.95% minimum |
|---------------------------|----------------|
| Moisture | 13.5 % maximum |
| Contrasting Variety-White | 0.5% maximum |
| Saponins | 0.06% maximum |
| Stones | Absent |

Microbiological Analysis is completed annually by processor and meets the following specifications:

| Attribute: | Specification | Method |
|-------------------|------------------------|-------------|
| Total Plate Count | <10 ⁶ cfu/g | AOAC 990.12 |
| Yeast & Molds | <10 ⁴ cfu/g | AOAC 997.02 |
| Coliforms | <10 ³ cfu/g | ISO 4831 |
| E. Coli | <10 cfu/g | AOAC 966.24 |
| Bacillus cereus | <10 ³ cfu/g | AOAC 980.31 |
| Salmonella sp. | Absent/25g | AOAC 967.25 |

| About 17 servings per 1.7 lb. containe | er |
|--|----------------|
| About 50 servings per 5 lb. container | |
| About 252 servings per 25 lb. contain About 550 servings per 55 lb. contain | |
| . | eı İry (45g |
| Amount per serving | , , |
| , | |
| <u>Calories </u> | <u> 170</u> |
| | |
| % Daily Value* | |
| Total Fat 2.5g | 3% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol Omg | 0% |
| Sodium 0mg | 0% |
| Total Carbohydrate 29g | 11% |
| Dietary Fiber 3g | 11% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 6g | |
| | |
| J | |
| Vitamin D 0mcg | 0% |
| Vitamin D 0mcg Calcium 21mg | 0% 2% |
| | |

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nutrition advice.