

	Initial Author: JoAnn Macik	Quinoa, Tricolor
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	Effective Date: 04/13/2023	Supersedes Date: 10/05/2022



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. Tricolor quinoa is a blend of white, red, and black varieties. Quinoa needs to be cooked prior to consumption.

Ingredients: White, red, and black 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:

JJJYY- where JJJ is the Julian date of the year, and YY is the last 2 digits of the year.

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

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Purity	99.95% minimum
Moisture	13.5 % maximum
Off-color	0.1% 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
<i>E. Coli</i>	<10 cfu/g	AOAC 966.24
<i>Salmonella sp.</i>	Absent/25g	AOAC 967.25

