Andina Crops	**TECHNICAL SPECIFICATION**
OLAM ANDINA PERU SAC	**Amaranth**

PRODUCT NAME	**Amaranth**			
SCIENTIFIC NAME	*Amaranthus caudatus*			
VARIETIES	Oscar Blanco and Centenario			
ORIGEN	Peru			
COMPOSITION	Amaranth grains.			
	PARAMETER		**VALUES**	
SIZE OF GRAINS	<1.0 - >1.0 mm		85% min	
ORGANOLEPTICS CARACTERISTICS	**Color:** Creamy White **Appearance:** Small, spherical grain **Taste:** characteristic **Smell:** characteristic			
PHYSICAL CARACTERISTICS (According to the Peruvian Technical Standard NTP 205.054 , Indecopi)	**PURITY**		**QUALITY OF GRAIN**	
	PARAMETER	**VALUES**	**PARAMETER**	**VALUES**
	Quartz, metals, stones and insects	Absent	Broken Grains	<0.04%
	Straws	< 0.05%	Deformed Grains	<0.03%
	Foreign seed	<0.03%	Immature Grains	<0.03%
	Foreign material	<0.02%	Sprouted Grains	<0.01%
	Purity	**>99.90%**	Infested grains	Absent
			Infected grains	Absent
			Whole Grains	**>99.90%**
			Contrasting grains	**<0.04%**
CHEMICAL CARACTERISTICS (According to the Peruvian Technical Standard NTP 205.054 , Indecopi)	**PARAMETER**	**VALUES**	**PARAMETER**	**VALUES**
	Moisture	<12%		
MICROBIOLOGICAL CARACTERISTICS (According to standard healthcare quality and safety of microbiological criteria for food and beverage NTS No. 0591-2008 human consumption - MOH / Digesa-Standard for foods that need cooking./ NTP 205.054)	**PARAMETER**		**VALUES**	
	Total Plate Count		< 10^5 ufc/gr	
	Coliforms		<10^2 ufc/gr	
	E. Coli		< 10 ufc/gr	
	Salmonella		Absence (in 25 gr)	
	Yeast		<10^4 ufc/gr	
	Mold		<10^4 ufc/gr	
	Bacillus cereus		10^2 ufc/gr	
SPECIFIC POLLUTANTS (*) Regulation (EC) 1881/2006. Maximum content of certain contaminants in foodstuffs. December 19, 2006.	**PARAMETER**		**VALUES**	
	Pesticides (*)		According to the corresponding MRLs for conventional amaranth.	
	Aflatoxins (*)		• Aflatoxins Total < 4.0 ppb • Aflatoxins B1 < 2.0 ppb • Ochratoxin A < 5.0 ppb • Zearenona (ZEA) <100 ppb • Deoxinivalenol (DON) <1250 ppb	
	Heavy Metals (*)		• Lead < 0.20 mg/kg • Cadmium: < 0.10 mg/kg	
CONSERVATION TREATMENT	Cleaning and grain selection			
PRESENTATION AND CHARACTERISTICS OF PACKAGING	The packing system is automatic filling in: • Multiwall paper bags of 25 kg, 22.68 kg and 11.34 kg or • Polypropylene containers 1000 kg			
STORAGE AND DISTRIBUTION	The food is stored and distributed at ambient temperatures: Cool, dark, dry place • Temperature: <30ºC • Relative Humidity: 45-75%			

PRODUCT SHELF LIFE	24 months from date of manufacture in original closed, properly stored and transported package.
INTENDED CONSUMERS	General Public
INTENDED USE – NOT INTENDED USE	• Intended for further processing. • The food is ready-to-cook by the consumers.
DISTRIBUTION METHODS	• Maritime
PRODUCTION PROCESS RECEPTION → THRESHING → TRANSPORTATION → SIFTING → MAGNET → SCARIFYING → STORAGE HOPPER → SIFTING → DESTONER → GRAVITY SEPARATE → OPTICAL SELECTION → METAL DETECTOR → PACKING → STORAGES → DISPATCH	
CERTIFICATIONS	**FOOD SAFETY** • BRC - KIWA **OTHER CERTIFICATIONS** • Kosher – Parve • Gluten Free - GFCO
Approved: **Date:**	Head of Quality Assurance: CP April 29th, 2019

CHANGE CONTROL

Version	Description of the change	Review date
1.1	The name of the company Inversiones Andinas J & V SAC is modified to Olam Andina Perú SAC.	29/04/2019