

CERTIFICATE OF ANALYSIS (COA)

PRODUCT ORGANIC QUINOA. (White,Red,Black)
Origin Sampling in the Packaging
Order Size 25-KG

Microbiological Analysis			
Determination	Results	Limit	Test Method
<i>Aerobic count CFU/g</i>	2x10 ²	10 ⁵	AOAC 011001
<i>Total Coliformes count CFU/g</i>	5x10	10 ²	AOAC 070901
<i>Detection of E. coli/g</i>	< 10	< 10	AOAC 070901
<i>Mold count CFU/g</i>	2x10 ²	10 ⁴	AOAC 111401
<i>Yeast CFU/g</i>	3x10 ²	10 ⁴	AOAC 111401
<i>Sample tested 500g</i>			
Physical Chemical Analysis			
Test	Result		Specifications
Moisture (%)	11.87%		< 12.5%
Saponin (%)	Absent		Absent
Gluten (ppm)	<10 ppm		<10 ppm
Calibre (mm)	>1.7 mm	0.77%	According
	1.4 – 1.7 mm	56.03%	According
	<1.4 mm	43.20%	According
Grain quality	Percentage	Grain purity	Percentage
Broken grains	0.25%	Stone, metals, Excrement	Absent
Damaged grains	Absent	Straw	Absent
Infected grains	Absent	Other seeds	0.0065%
Contrasting grains (White)	0.0001%	Metals	Absent
Immature grains	Absent	Soil	0.0014%
Whole grains	99.7499%	Purity	99.9921%

Sample tested 500g

CONCLUSIONS: The results of the microbiological, physical and purity test analysis contrasted with the NTP 205.602 meets the physical, chemical and microbiological quality criteria of black quinoa grains batch mentioned

