



QUINOA SEEDS

Quinoa (*Chenopodium quinoa* Willd.) is a gluten-free pseudocereal of the Amaranthaceae family, supplied as whole polished grains from which the bitter saponin layer has been removed by dry polishing and washing. The grains are disc-shaped, white with a creamy tint, with a mild nutty flavour, and provide a complete plant protein with all essential amino acids. The product is supplied as a food raw material for direct culinary use and for further processing.

APPLICATIONS

Quick-cooking grains, side dishes, salads, soups, breakfast cereals and cereal bars, where the whole polished grain keeps its shape and bite after cooking.	Gluten-free flour and bakery blends, infant and dietetic foods and foods for special dietary uses, where quinoa serves as a complete plant protein and mineral source.
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WHITE QUINOA GROATS · POLISHED, DE-SAPONIFIED

Specification:

IDENTITY, PHYSICAL AND CHEMICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
APPEARANCE	Whole polished (de-saponified) disc-shaped grains, free from visible foreign matter	Visual; BB Chemicals specification
COLOUR	White with a creamy tint	Visual; BB Chemicals specification
ODOUR, TASTE	Characteristic of quinoa, slightly nutty; free from foreign, musty or mouldy odours and from bitterness	Organoleptic; BB Chemicals specification
MOISTURE, max.	14.0 %	BB Chemicals specification
SOUND KERNEL, min.	99.4 %	BB Chemicals specification
BROKEN KERNELS, max.	0.15 %	BB Chemicals specification
DAMAGED KERNELS, max.	0.10 %	BB Chemicals specification
GREEN (IMMATURE) KERNELS, max.	0.05 %	BB Chemicals specification
UNHULLED KERNELS, max.	0.10 %	BB Chemicals specification
SPOILED KERNELS, max.	0.05 %	BB Chemicals specification
FOREIGN MATTER, max.	0.10 %, of which mineral matter max. 0.05 %	BB Chemicals specification
FLOUR DUST (PASSAGE), max.	0.05 %	BB Chemicals specification
METALLOMAGNETIC IMPURITIES, particles up to 0.3 mm, max.	3.0 mg/kg	BB Chemicals specification
SAPONINS, max.	0.12 %	Codex Standard CXS 333-2019
PROTEIN, dry basis, min.	10 %	Codex Standard CXS 333-2019
PESTS AND HARMFUL IMPURITIES	Not permitted	BB Chemicals specification
GENETICALLY MODIFIED ORGANISMS (GMO)	Absent	Reg. (EC) No 1829/2003, (EC) No 1830/2003

Physical and compositional parameters are the BB Chemicals specification values for polished quinoa groats; saponin and protein limits follow Codex Standard CXS 333-2019 for quinoa. Individual parameters may be amended per customer agreement provided that product safety is maintained.

RESIDUE LIMITS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
LEAD (Pb), max.	0.5 mg/kg	BB Chemicals specification; AAS / ICP-MS
ARSENIC (As), max.	0.2 mg/kg	BB Chemicals specification; AAS / ICP-MS
CADMIUM (Cd), max.	0.1 mg/kg	BB Chemicals specification; AAS / ICP-MS
MERCURY (Hg), max.	0.03 mg/kg	BB Chemicals specification; cold vapour AAS
DDT AND ITS METABOLITES, max.	0.02 mg/kg	BB Chemicals specification; GC-MS
DEOXYNIVALENOL (DON), max.	0.7 mg/kg	BB Chemicals specification; HPLC / ELISA
ZEARALENONE, max.	1.0 mg/kg	BB Chemicals specification; HPLC / ELISA
CAESIUM-137, max.	On request	Gamma spectrometry, on customer request
STRONTIUM-90, max.	On request	Beta spectrometry, on customer request

The values above are BB Chemicals specification maxima; contaminant and mycotoxin levels additionally comply with Commission Regulation (EU) 2023/915 for cereals and cereal products. Batch results are reported in the certificate of analysis.

MICROBIOLOGICAL CHARACTERISTICS

ITEM OF TEST	TEST RESULTS	METHOD / REFERENCE
TOTAL PLATE COUNT (TPC), max.	5×10^4 CFU/g	BB Chemicals specification; ISO 4833-1
YEASTS AND MOULDS IN TOTAL, max.	1×10^4 CFU/g	BB Chemicals specification; ISO 21527-2
COLIFORM BACTERIA	Not permitted in 0.1 g	BB Chemicals specification; ISO 21528-2 (Enterobacteriaceae)
Escherichia coli	Not permitted in 1.0 g	BB Chemicals specification; ISO 16649-2
Bacillus cereus, max.	1×10^4 CFU/g	BB Chemicals specification; ISO 7932
PATHOGENS, INCL. Salmonella spp.	Not permitted in 25 g	BB Chemicals specification; ISO 6579-1

The limits above are BB Chemicals specification values tested by the ISO reference methods stated. Sample preparation of the initial test solution according to ISO 6887-4.

Botanical name: Chenopodium quinoa Willd.

CN / HS code: 1008 50 00 00

Regulatory status: food raw material; not a food additive under Reg. (EC) No 1333/2008

Appearance: whole polished grains, white with a creamy tint

Processing: dry polishing and washing for saponin removal; not irradiated

Applications: grains and side dishes, salads and soups, breakfast cereals and bars, gluten-free flour and bakery, infant and dietetic foods

Packaging: multi-ply paper bags 10 kg, 22.68 kg and 25 kg net; big bags (FIBC) 1,000 kg net by agreement

Storage & transport: closed packaging in dry, clean, well-ventilated premises free from pests, max. +20 °C, relative humidity max. 70 %, protected from sunlight and odours

Shelf life: 24 months from production in unopened original packaging

COMPLIANCE & DOCUMENTATION

- The product complies with Codex Standard CXS 333-2019 for quinoa, with the hygiene requirements of Regulation (EC) No 852/2004 on the hygiene of foodstuffs and with the labelling requirements of Regulation (EU) No 1169/2011.
- Saponins are removed by dry polishing and washing; the residual content does not exceed 0.12 % (Codex Standard CXS 333-2019).
- Naturally gluten-free raw material; a gluten content below 20 mg/kg for the “gluten-free” statement under Regulation (EU) No 828/2014 is confirmed per lot on request.
- Non-GMO within the meaning of Regulations (EC) No 1829/2003 and (EC) No 1830/2003; not irradiated and free from added preservatives or colours.
- Storage together with odorous products and materials is not permitted; after opening, the packaging should be resealed and the product used within a period ensuring retention of quality.
- Organic certification, kosher and halal statements, allergen and pesticide-residue declarations and third-party audit certificates of the processing plant are available on request.
- Each consignment is accompanied by a certificate of analysis with batch-specific results.

References: Codex Standard for Quinoa CXS 333-2019, fao.org; Regulation (EU) No 828/2014 on gluten-free statements, eur-lex.europa.eu; Commission Regulation (EU) 2023/915 on maximum levels for certain contaminants in food, eur-lex.europa.eu; Regulation (EU) No 1169/2011 on the provision of food information to consumers, eur-lex.europa.eu.

This specification is issued for information purposes and does not constitute a warranty. Batch-specific values are confirmed in the certificate of analysis accompanying each consignment.