



**IMEX FUTURA S.A.C** | C/Tulipanes 147 of  
 304, Centro Emp. Blu Building Urb. Polo Hunt.  
 Surco- Lima,Perú.T 51(1)7193969  
[www.imexfutura.com](http://www.imexfutura.com)



PRODUCT SPECIFICATION		- INCA TRAIL NATURAL CUISINE	
Art.:		Name:	<b>SPROUTED QUINOA FOR SALADS 发芽藜麦沙拉风味</b>
<b>General description:</b> Packaging Unit: 包装单位          Units/Box: 单位/箱  Box/Pallet: 箱/托盘 Packaging: 包装   Shelf life: 保质期 Contact: 联系人  Facility certifications 设备认证		Sprouted grains could be defined as whole grains in the transition from being seeds to becoming a new plant. <u>WHY SPROUTED QUINOA?</u> It activates natural enzymes and increases the content of vitamins, folate and soluble fiber, providing all the amino acids needed to make a complete protein and, helping to ensure that the iron and zinc needs are being met. There is an enzyme found in the sprouted grains known as amylase which breaks down starches into sugars, heightening the digestibility of these grains. <u>It is recommended to be eaten cooked instead of raw.</u> 发芽谷物可以被定义为从种子向新植物转变的全谷物。 。 为什么是发芽藜麦？ 它激活天然酶，增加维生素、叶酸和可溶性纤维的含量，提供制造完整蛋白质所需的所有氨基酸，帮助确保铁和锌的需求得到满足。 在发芽谷物中发现了一种叫做淀粉酶的酶，它能将淀粉分解成糖，提高这些谷物的消化率。 建议煮熟吃代替生吃。 1 pieces of 100g in a trilaminar bag inside a retail box or doypack// trilaminar paper bag 25 kg 每件100克装在零售盒或doypack / /三层纸袋中，重25公斤 100 box/ 100 箱 Food Grade Aluminum Foil Tri Laminar Bag or inside of lithographed 食品级铝箔三层合袋或石印内侧 carton box 纸箱 1 year 一年 Daniel Saint-Pere Caprile  HACCP/ ORGANIC CERTIFICATION	
<b>Ingredients declaration</b>			
<ul style="list-style-type: none"> <li>Dry sprout quinoa (Chenopodium quinoa) 干的发芽藜麦</li> </ul>			
<b>ORGANOLEPTIC SPECIFICATION</b>			
<ul style="list-style-type: none"> <li>Appearance: 外观</li> <li>Colour 颜色</li> <li>Odour 气味</li> <li>Flavour 味道</li> </ul>		<ul style="list-style-type: none"> <li>Granules and sprout. 颗粒芽状</li> <li>Characteristic cream yellow and dark brown tones 特有的乳黄色和深棕色色调</li> <li>Characteristic spices and herbs 特有的香料和草药香</li> <li>Characteristic 独特的</li> </ul>	



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MICROBIOLOGICAL SPECIFICATION (TYPICAL VALUE AT RECEPTION)	
Parameter参数	Tolerance公差
<ul style="list-style-type: none"> <li>Total aerobic psychrophilic plate count /g总 有氧耐冷平板计数/克</li> <li>Yeast /g酵母/克</li> <li>Mold /g霉菌</li> <li>E.Coli /g大肠杆菌</li> <li>Bacillus cereus蜡样芽胞杆菌</li> <li>Staphylococcus Aereus葡萄球菌</li> <li>Colliforms大肠杆菌群</li> <li>salmonella沙门氏菌</li> </ul>	<p>&lt;10 000 ufc/ml</p> <p>&lt;1000 ufc/ml</p> <p>&lt;1000 ufc/ml</p> <p>&lt;10 ufc/ml</p> <p>&lt;100 ufc/ml</p> <p>Absence /25 gr.</p> <p>&lt;100 ufc/ml</p> <p>Absence /25 gr</p>
NUTRITIONAL VALUES (/100g):	
<p><b>Serving size: 1/4 cup</b> (33)每份 1/4 杯</p> <p>Servings per container about 3 每包 3 份</p> <p><b>Amount per Serving</b> 每份数量</p> <p>Calories 热量 131.1 cal</p> <p>Calories From Fat 脂肪热量 18.6 cal</p> <p>Total Fat 脂肪 2.1 g</p> <p>Saturated Fat 饱和脂肪 0. g</p> <p>Trans Fat 反式脂肪 0g</p> <p>Cholesterol 胆固醇 0 mg</p> <p>Sodium 钠 0 mg</p>	<p>Total Carbohydrate 总碳水化合物 23.8 g</p> <p>Dietary Fiber 食用纤维 1.8 g</p> <p>Sugars 糖 2.4 g</p> <p>Protein 蛋白质 4.3g.</p> <p>Vitamin A rae 维生素 A 0 %</p> <p>Calcium 钙 3.4%</p> <p>Vitamin C 维生素 C 1%</p> <p>Iron 铁 8.9%</p> <p>Potassium 钾 2.3%</p>



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PRODUCT SPECIFICATION		INCA TRAIL NATURAL CUISINE	
Art.:		Name:	<b>SPROUTED QUINOA FOR SALADS 发芽藜麦用于沙拉</b>
<b>Storage 存储</b>		Store at temperature 20° C ,(critical more than 35°C) Humidity <70% 储存温度为 20°C(临界温度超过 35°C) 湿度小于 70 %	
<b>Packagin 包装</b>		master package carton box 大的包装纸箱	
<b>Labelling 标签</b>		Product name, ingredients, allergen information, net weight, EAN-code, nutrition facts, shelf life, address, storing conditions, trazability information (lot, Manufacturing date, product use.  产品名称、成分、过敏原信息、净重、条形码、营养事实、保质期、地址、储存条件、可追溯性信息(批次、制造日期、产品用途)。	
<b>Serving suggestion: 食用建议</b>			
3-4 serves 3-4 人份 <u>Raw 生吃</u> Sprouted quinoa can be added to salads without being cooked , just rehydrate the sprout quinoa with boiling water for 5-10 minutes and drain the water, the grain will feel softer, mix it in your salads or cooked meals. 发芽藜麦不需要煮熟就可以添加到沙拉中，只要用沸水将发芽藜麦水合 5-10 分钟，然后沥干水分，藜麦就会变软，即可拌在沙拉或熟食中。(建议煮熟代替生吃) <u>Recommended to be eaten cooked instead of raw 建议煮熟代替生吃</u>  <u>Cooked 煮熟吃</u> When cooked, it also works as a great substitute to rice, couscous or oatmeal and is a delicious side dish. Boil water with a pinch of salt in a saucepan , rice cooker or microwave. Add sprout quinoa and reduce to a simmer, cover and cook for 2-10 minutes depending on the desired degree of softness. 煮熟后，它可以作为大米、小米或燕麦片的替代品，是一道美味的配菜。 在平底锅、电饭煲或微波炉中加入少许盐烧开水，加入发芽藜麦，盖上锅盖，用小火慢煮，根据所需的柔软程度烹煮 5-12 分钟即可。 			
<b>General information</b>			
The products are produced with good craftsmanship and comply with the actual hygiene laws. The <b>SPROUTED QUINOA FOR SALADS</b> product is obtained from the reception of grain quinoa, finely selected, free from strange matter, followed by sprouting and dried; finally it is packaged in primary packaging as BOPP bags and stored at room temperature. <b>Sprout quinoa</b> could be defined as the whole grains in their transition phase from being a seed to becoming a new plant, it contain essential nutrients such as B vitamins, vitamin C, folate, soluble fiber, and essential amino acids. Sprouting is the process that germinates the seeds and thus makes them more easily to be digested, there is an enzyme found in the sprouted grains known as amylase which breaks down starches into sugars; the increased levels of amylase will heighten the digestibility of grains Vegetarians and vegans may choose to consume sprouted grains because they deliver all the amino acids necessary to make a complete protein, and they help ensure iron and zinc needs are being met. 这些产品生产工艺精湛，符合实际的卫生法。 沙拉产品的发芽藜麦是从谷物藜麦中获得的，经过精选，没有奇怪的物质，然后发芽并干燥；最后，它作为 BOPP 袋包装在初级包装中，并在室温下储存。 发芽藜麦可以被定义为处于从种子到成为新植物的过渡阶段的全谷物，它含有必需的营养成分，如 B 族维生素、维生素 C、叶酸、可溶性纤维和必需氨基酸。 发芽是种子发芽的过程，从而使它们更容易被消化，在发芽的谷物中发现了一种叫做淀粉酶的酶，它将淀粉分解成糖；淀粉酶水平的提高将提高谷物的消化率 素食主义者和素食主义者可能会选择食用发芽谷物，因为它们能提供制造完整蛋白质所需的所有氨基酸，并且有助于确保铁和锌的需求得到满足。			



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<b>Allergen information</b>	
Product contains: 产品成分	
Gluten 谷蛋白	free
GMO 转基因生物	none
Allergen 过敏原	free
Crustaceans 甲壳类动物	no
Eggs 鸡蛋	no
Fish 鱼	no
Peanuts 花生	no
Soybeans 大豆	no
Milk 牛奶	no
Nuts 坚果	no
Celery 芹菜	no
Mustard 芥末	no
Sesame seeds 芝麻	no
SO2 二氧化硫	no
Lupin 羽扇豆	no
Molluscs 贝类	no
Foreing bodies: the product passes through a metal detector 产品通过金属探测器	

