

D-HACCP-007

PRODUCT DESCRIPTION			
Scientific name	<i>Plukenetia volubilis</i> L.	HS Code	2008199000
Ingredients	Peeled seeds of organic sacha inchik. (<i>Plukenetia volubilis</i> , L.), salt and organic panela.		
Description	Product made from raw sacha inchik almonds and salt; subjected to a roasting process and covered with organic panela caramel.		

PHYSICOCHEMICAL CHARACTERISTICS	
Characteristic	Ranger orLimit
Humidity g/100 g	≤ 3.0
Protein g/100 g	≥ 27.5
Dietary fiber g/100 g	≥ 6
Fat g/100 g	≥ 43.0
Peroxide value mEq O ₂ /Kg	≤ 3.2
Free acidity expressed as oleic acid mg KOH/g	≤ 1.0

MICROBIOLOGICAL CHARACTERISTICS	
Limit Characteristic	Limit
Aflatoxins B1	≤ 5 µg / kg
Total aflatoxins	≤ 10 µg / kg
Yeasts UFC/g	≤ 10 ²
Molds UFC/g	≤ 10 ²
<i>Escherichia coli</i> NMP/g	≤ 10
Total coliforms NMP/g	≤ 10
<i>Salmonella sp.</i>	Absence / 25g
Aerobic mesophilic UFC/g	≤ 10 ⁴

SENSORIAL CHARACTERISTICS	
Color	Brown
Smell	Characteristic.
Taste	Sweet characteristic.
Aspect	Characteristic, hard to the touch, crunchy for biting.

COMPOSITION OF FATTY ACIDS	
Characteristic	Limit
Oleic acid (w9 C 18:1)	≥ 4.93
Linoleic acid (w6 C 18:2)	≥ 17.52
Linolenic acid (w3 C 18:3)	≥ 20.15

HEAVY METALS	
Characteristic	Limit
Mercury mg/ kg	≤ 0.1
Arsenic mg / kg	≤ 0.1
Lead mg/ kg	≤ 0.1
Cadmium mg/ kg	≤ 0.2
Pesticides	According to organic standard

USE OF THE PRODUCT: Direct consumption as snacks and for industrial purposes intended to human consumption.	TARGET AUDIENCE: General Public
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PRODUCT PRESENTATIONS			
	DESCRIPTION	MEASURES	GROSS WEIGHT
CONTAINER	Stand up bag with zipper in PET/POLYETHYLENE Content 100 g Content 250g	10 X 18cm 13 X 21 cm	101 g 260 g
	First use PET bag Content 5 kg	35 cm x 55 cm x 70	5.025 g
PACKAGING	Cardboard boxes with 4 bags of 5 kg	59.0 X 33.0 X 28.0 cm	21.215 kg
SHIPPING PACKAGING	Pallet with 30 boxes	1.00 X 1.10 X 1.50m	651.50 kg

STATEMENTS	
GMO	This product is made with seeds that have not been subjected to genetic modifications.
IRRADIATION	This product has not been irradiated.
GLUTEN	Gluten free.
ALLERGENS	Manufactured in an area where grains with gluten, nuts and crustaceans are not processed.
CONSERVATION TREATMENT: Baked	
STORAGE CONDITIONS: Store the product in a cool, dry place, at temperatures below 25°C and away from sunlight.	



DURATION:
12 months

LEGAL REGULATIONS AND REGULATORY	
	USDA Organic Regulation, 7 CFR Part 205
	Regulation (CE) No. 834/2007 and (CE) No. 889/2008 on the Organic Production of Agricultural Products and Indications regarding Agricultural Products and Food.
	Technical Regulation for Organic Products D.S. No. 044-2006-AG / D.S. 002-2020-MINAGRI
	Codex Alimentarius
	Regulation (EU) No. 165/2010
	Food safety and sanitation <ul style="list-style-type: none"> • Supreme Decree No. 007-98-SA, 004-2014 Surveillance and Sanitary Control of Food and Beverages. • Sanitary Standard for the Application of the HACCP System in the manufacture of food and beverages, R.M. No. 449-2006/MINSA. General Principles of Food Hygiene CAC/RCP 1-1969, Rev 4 (2003). • R.M. No. 591-2008/MINSA. Sanitary standard that establishes the microbiological criteria of sanitary quality and safety for food and beverages for human consumption.



D-HACCP-005

PRODUCT DESCRIPTION			
Scientific name	<i>Plukenetia volubilis</i> L.	Tariff item	2008199000
Ingredients	Peeled seeds of organic sacha inchi (<i>Plukenetia volubilis</i> , L.)		
Description	Product made from raw sacha inchi almonds; subjected to a roasting process.		

PHYSICOCHEMICAL CHARACTERISTICS	
Characteristic	Range or Limit
Moisture g/100 g	≤ 3.0
Protein g/100 g	≥ 27.5
Dietary fiber g/100 g	≥ 6
Fat g/100 g	≥ 43.0
Peroxide value mEq O ₂ /Kg	≤ 3.2
Free acidity expressed as oleic acid mg KOH/g	≤ 1.0

MICROBIOLOGICAL CHARACTERISTICS	
Limit Characteristic	Limit
Aflatoxins B1	≤ 5 µg / kg
Total aflatoxins	≤ 10 µg / kg
Yeasts UFC/g	≤ 10 ²
Molds UFC/g	≤ 10 ²
<i>Escherichia coli</i> NMP/g	≤ 10
Total coliforms NMP/g	≤ 10
<i>Salmonella sp.</i>	Absence / 25g
Mesophilic Aerobes CFU/g	≤ 10 ⁴

SENSORY CHARACTERISTICS	
Color	Characteristic, from light beige to dark beige.
Smell	Characteristic.
Taste	Characteristic.
Aspect	Characteristic, hard to the touch, crispy when biting.

COMPOSITION OF FATTY ACIDS	
Characteristic	Limit
Oleic acid (w9 C 18:1)	≥ 4.93
Linoleic acid (w6 C 18:2)	≥ 17.52
Linolenic acid (w3 C 18:3)	≥ 20.15

HEAVY METALS	
Characteristic	Limit
Mercury mg/ kg	≤ 0.1
Arsenic mg / kg	≤ 0.1
Lead mg/ kg	≤ 0.1
Cadmium mg/ kg	≤ 0.2
Pesticides	According to the organic norm

PRODUC USE: Direct consumption as snacks and for industrial purposes intended for human consumption.	TARGET AUDIENCE : General Public.
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PRODUCT PRESENTATIONS			
	DESCRIPTION	MEASURES	GROSS WEIGHT
CONTAINER	Stand up bag with zipper in PET/POLYETHYLENE Content 100 g Content 250g	10 X 18cm 13 X 21 cm	101 g 260 g
	First use PET bag Content 5 kg	35 cm x 55 cm x 70	5.025 g
PACKAGING	Cardboard boxes with 4 bags of 5 kg	59.0 X 33.0 X 28.0 cm	21.215 kg
SHIPPING PACKAGING	Pallet with 30 boxes	1.00 X 1.10 X 1.50m	651.50 kg

STATEMENTS	
GMO	This product is made with seeds that have not been subjected to genetic modifications.
IRRADIATION	This product has not been irradiated.
GLUTEN	Gluten free.
ALLERGENS	Manufactured in an area where grains with gluten, nuts and crustaceans are not processed.
CONSERVATION TREATMENT: Baked	
STORAGE CONDITIONS: Store the product in a cool, dry place, at temperatures below 25°C and away from sunlight.	



DURATION:
24 months

LEGAL REGULATIONS AND REGULATORY
USDA Organic Regulation, 7 CFR Part 205
Regulation (CE) No. 834/2007 and (CE) No. 889/2008 on the Organic Production of Agricultural Products and Indications regarding Agricultural Products and Food.
Technical Regulation for Organic Products D.S. No. 044-2006-AG / D.S. 002-2020-MINAGRI
Codex Alimentarius
Regulation (EU) No. 165/2010
Food safety and sanitation <ul style="list-style-type: none"> • Supreme Decree No. 007-98-SA, 004-2014 Surveillance and Sanitary Control of Food and Beverages. • Sanitary Standard for the Application of the HACCP System in the manufacture of food and beverages, R.M. No. 449-2006/MINSA. General Principles of Food Hygiene CAC/RCP 1-1969, Rev 4 (2003). • R.M. No. 591-2008/MINSA. Sanitary standard that establishes the microbiological criteria of sanitary quality and safety for food and beverages for human consumption.
NTP 151.403:2018 SACHA INCHI AND ITS DERIVATIVES. Salty and natural snacks. Requirements



PRODUCT DESCRIPTION			
Scientific name	<i>Plukenetia volubilis</i> L.	HS Code	210610200
Ingredients	Peeled seeds of organic sacha inchik (<i>Plukenetia volubilis</i> L.)		
Description	Product made from Sacha Inchik cake (by-product), which is obtained in the process of pressing raw sacha inchik almonds; This cake is subjected to an extrusion, drying and grinding process, obtaining a fine powder at the end of the process.		

PHYSICOCHEMICAL CHARACTERISTICS	
Characteristics	Range or Limit
Humidity g/100 g	≤6.0
Protein g/100 g	≥55
Fat g/100 g	≤13.0
Ash g/100 g	≤5.8
Granulometry	60 mesh

SENSORY CHARACTERISTICS	
Color	Light cream to ivory white.
Smell	Characteristic.
Flavor	Soft, Characteristic.
Aspect	Homogeneous, clean fine powder, without the presence of foreign particles.

MICROBIOLOGICAL CHARACTERISTICS	
Characteristic	Limit
Total aflatoxinsg	≤10 µg/kg
Aerobic mesophilic	≤10 ⁴
Molds and yeasts	≤10 ²
Total coliforms	≤10
<i>Salmonella sp.</i>	Ausencia /25 g
<i>Bacillus cereus</i>	≤10 ²
<i>Listeria monocytogenes</i>	Ausencia /25 g
<i>Escherichia coli</i> NMP/g	≤10

COMPOSITION OF FATTY ACIDS	
Characteristic	Limit
Oleic Acid (w9 C 18:1) g/100g	≥ 1.06
Linoleic Acid (w6 C 18:2) g/100g	≥ 1.85
Linolenic Acid (w3 C 18:3) g/100g	≥ 1.59

HEAVY METALS	
Characteristic	Limit
Mercury mg / kg	≤ 0.1
Arsenic mg / kg	≤ 0.1
Lead mg / kg	≤ 0.1
Cadmium mg / kg	≤ 0.2
Pesticides	According to the organic standard

USE OF THE PRODUCT: Direct consumption in shakes, porridge and soups. And for industrial purposes intended for human consumption.	TARGET AUDIENCE: General Public
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STANDARD PRODUCT PRESENTATION			
	DESCRIPTION	MEASURES	GROSS WEIGHT
CONTAINER	PET/POLYETHYLENE stand up bag with zipper. Content 200gr	13 X 21 X 120	210 g
	First use PET bag Content 10 kg	51.5 cm x 55 cm x 3	10.040 kg
PACKAGING	Cardboard boxes with 2 bags of 10 kg	59x33x28cm	21.08 kg
SHIPPING PACKAGING	Pallet with 30 boxes	1.00x1.10x1.40m	647.4 kg

STATEMENTS	
GMO	This product is made with seeds that have not been subjected to genetic modifications.
IRRADIATION	This product has not been irradiated.
GLUTEN	Gluten free.
ALLERGENS	Manufactured in an area where grains with gluten, nuts and crustaceans are not processed.

CONSERVATION TREATMENT: Extruded.
STORAGE CONDITIONS: Store the product in a cool, dry place, at temperatures below 25°C and away from sunlight.



SHELF LIFE:
36 months

LEGAL REGULATIONS AND REGULATORY
USDA Organic Regulation, 7 CFR Part 205
Regulation (CE) No. 834/2007 and (CE) No. 889/2008 on the Organic Production of Agricultural Products and Indications regarding Agricultural Products and Food.
Technical Regulation for Organic Products D.S. No. 044-2006-AG / D.S. 002-2020-MINAGRI
Codex Alimentarius
Regulation (EU) No. 165/2010
Food safety and sanitation <ul style="list-style-type: none"> • Supreme Decree No. 007-98-SA, 004-2014 Surveillance and Sanitary Control of Food and Beverages. • Sanitary Standard for the Application of the HACCP System in the manufacture of food and beverages, R.M. No. 449-2006/MINSA. General Principles of Food Hygiene CAC/RCP 1-1969, Rev 4 (2003). • R.M. No. 591-2008/MINSA. Sanitary standard that establishes the microbiological criteria of sanitary quality and safety for food and beverages for human consumption.
NTP 151.403:2018 SACHA INCHI AND ITS DERIVATIVES. Salty and natural snacks. Requirements



PRODUCT DESCRIPTION			
Scientific name	<i>Plukenetia volubilis</i> L.	HS Code	1515900090
Ingredients	Organic sacha inchi peeled seeds. (<i>Plukenetia volubilis</i> L.).		
Description	Product made from the cold pressing of the raw sacha inchi almonds and subjected to a pre-filtering and final filtering process.		

NUTRITIONAL CHARACTERISTICS: Rich in essential fatty acids such as Omega 3 with 48%, Omega 6 with 38% and Vitamin E .

PHYSICOCHEMICAL CHARACTERISTICS	
Characteristics	Range or Limit
Humidity %	0.01 - 0.06
Free acidity expressed as oleic acid mg OH/G	0.2 - 1.0
Peroxide index mEq O ₂ /kg	≤ 10.0
Unsaponifiable matter %	0.20 - 0.54
Refractive index (20 °C)	1.4797 - 1.4817
Saponification index	191.00 - 199.74
Iodine Index	144.35 -196.00
Density (20 °C) g/ml	0.923 - 0.928

SENSORY FEATURES	
Color	Light yellow.
Smell	Characteristic.
Taste	Soft, characteristic.
Aspect	Viscous liquid, clean, bright.

COMPOSITION OF FATTY ACIDS	
Characteristic	Limit
Oleic acid (w9 C 18:1)	9.40 - 14.4
Linoleic acid (w6 C 18:2)	32.8 - 38.4
Linolenic acid (w3 C 18:3)	42.0 - 48.0

MICROBIOLOGICAL CHARACTERISTICS	
Characteristic	Limit
UFC viable lipolytic microorganisms	≤ 100
Aflatoxins B1	≤ 5 µg / kg
Total aflatoxins	≤ 10 µg / kg

CONTAMINATING	
Characteristic	Limit
Mercury mg/kg	≤ 0.1
Arsenic mg/kg	≤ 0.1
Lead mg/kg	≤ 0.1
Cadmium mg/kg	≤ 0.2
Pesticides	According to the organic

PRODUCT USE: FOOD: Direct cold consumption for salads, sauces, and other meals. Suitable for the general public.
Cosmetic: As an-input in creams, shampoos, soaps, and others.

TARGET AUDIENCE:
General Public

PRODUCT PRESENTATION			
	DESCRIPTION	MEASURES	GROSS WEIGHT
CONTAINER	Dark glass bottle / 250ml. /square	4.7 x 4.7 x 21.5 cm high	510 g.
	Dark glass bottle / 250ml. /Cylindrical	5cm ø x 23.2 cm high	512 g.
	Dark glass bottle	31.0 cm (height)	1.6 Kg.
	Contains 1 L	7.3 cm (diameter)	
	60 L Metal container	68.0 cm (height)	64.6 Kg
	36.5 cm (diameter)		
PACKAGING	216 L Metal container	88.0 cm (height)	215.12 Kg
		58.3 cm (diámetro)	
PACKAGING	Cardboard boxes with 12 bottles of 1L	31.2 x 23.2 x 32.0 cm	20 Kg
	Cardboard boxes with 24 bottle of 250ml	31.5 x 20.5 x 25.5 cm	12.45 Kg
SHIPPING PACKAGING	Pallet with 75 boxes	1.00 x 1.10 x 1.47m	982.5 Kg
	Pallet with 12 Metal container of 60 L	1.00 x 1.10 x 1.50m	792.0 Kg
	Pallet with 3 rMetal container of 216 L	1.00 x 1.10 x 1.00m	660.4 Kg
	Pallet with 4 Metal container of 216 L	1.00 x 1.10 x 1.00m	860.0 Kg

STATEMENTS	
GMO	This product is made with seeds that have not been subjected to genetic modifications.
IRRADIATION	This product has not been irradiated.
GLUTEN	Gluten free.
ALLERGENS	Manufactured in an area where grains with gluten, nuts and crustaceans are not processed.
CONSERVATION TREATMENT: Baked	
STORAGE CONDITIONS: Store the product in a cool, dry place, at temperatures below 25°C and away from sunlight.	



DURATION:
36 months

LEGAL REGULATIONS AND REGULATORY	
	USDA Organic Regulation, 7 CFR Part 205
	Regulation (CE) No. 834/2007 and (CE) No. 889/2008 on the Organic Production of Agricultural Products and Indications regarding Agricultural Products and Food.
	Technical Regulation for Organic Products D.S. No. 044-2006-AG / D.S. 002-2020-MINAGRI
	Food CODEX CXS 19- 1981
	Regulation (EU) No. 165/2010
	Food safety and sanitation <ul style="list-style-type: none"> • Supreme Decree No. 007-98-SA, 004-2014 Surveillance and Sanitary Control of Food and Beverages. • Sanitary Standard for the Application of the HACCP System in the manufacture of food and beverages, R.M. No. 449-2006/MINSA. General Principles of Food Hygiene CAC/RCP 1-1969, Rev 4 (2003). • R.M. No. 591-2008/MINSA. Sanitary standard that establishes the microbiological criteria of sanitary quality and safety for food and beverages for human consumption.
	NTP 151.400.2021 Sacha Inchi. Oil for edible use. Requirements 2021-12-30. 4 Edition.



PRODUCT DESCRIPTION

Scientific name	<i>Plukenetia volubilis</i> L.	HS Code	2008199000
Ingredients	Peeled seeds of organic sacha inchi (<i>Plukenetia volubilis</i> L.), salt.		
Description	Product made from raw sacha inchi almonds, salt and charapita chili, subjected to a roasting process.		

PHYSICOCHEMICAL CHARACTERISTICS

Characteristic	Limit
Moisture g/100 g	≤ 3.0
Protein g/100 g	≥ 27.5
Dietary fiber g/100 g	≥ 6
Fat g/100 g	≥ 43.0
Peroxide value mEq O ₂ /Kg	≤ 3.2
Free acidity expressed as oleic acid mg KOH/g	≤ 1.0

MICROBIOLOGICAL CHARACTERISTICS

Characteristic	Limit
Aflatoxins B1	≤ 5 µg / kg
Total aflatoxins	≤ 10 µg / kg
Yeasts UFC/g	≤ 10 ²
Molds UFC/g	≤ 10 ²
<i>Escherichia coli</i> NMP/g	≤ 10
Total coliforms NMP/g	≤ 10
<i>Salmonella sp.</i>	Absence / 25g
Mesophilic Aerobes CFU/g	≤ 10 ⁴

SENSORY FEATURES

Color	Characteristic, from light beige to dark beige.
Smell	Characteristic.
Taste	Characteristic.
Aspect	Characteristic, hard to the touch, crunchy when biting.

COMPOSITION OF FATTY ACIDS

Characteristic	Limit
Oleic acid (w9 C 18:1)	≥ 4.93
Linoleic acid (w6 C 18:2)	≥ 17.52
Linolenic acid (w3 C 18:3)	≥ 20.15

HEAVY METALS

Characteristic	Limit
Mercury mg/ kg	≤ 0.1
Arsenic mg / kg	≤ 0.1
Lead mg/ kg	≤ 0.1
Cadmium mg/ kg	≤ 0.2
Pesticides	According to organic standard

USE OF THE PRODUCT: Direct consumption as snacks and for industrial purposes intended to human consumption.

TARGET AUDIENCE:
General Public

PRODUCT PRESENTATIONS

	DESCRIPTION	MEASURES	GROSS WEIGHT
CONTAINER	Stand up bag with zipper in PET/POLYETHYLENE Content 100 g Content 250g	10 X 18cm 13 X 21 cm	101 g 260 g
	First use PET bag Content 5 kg	35 cm x 55 cm x 70	5.025 g
PACKAGING	Cardboard boxes with 4 bags of 5 kg	59.0 X 33.0 X 28.0 cm	21.215 kg
SHIPPING PACKAGING	Pallet with 30 boxes	1.00 X 1.10 X 1.50m	651.50 kg

STATEMENTS

GMO	This product is made with seeds that have not been subjected to genetic modifications.
IRRADIATION	This product has not been irradiated.
GLUTEN	Gluten free.
ALLERGENS	Manufactured in an area where grains with gluten, nuts and crustaceans are not processed.

CONSERVATION TREATMENT:

Baked

STORAGE CONDITIONS:

Store the product in a cool, dry place, at temperatures below 25°C and away from sunlight.



SHELF LIFE:
24 months

LEGAL REGULATIONS AND REGULATORY

USDA Organic Regulation, 7 CFR Part 205

Regulation (CE) No. 834/2007 and (CE) No. 889/2008 on the Organic Production of Agricultural Products and Indications regarding Agricultural Products and Food.

Technical Regulation for Organic Products D.S. No. 044-2006-AG / D.S. 002-2020-MINAGRI

Codex Alimentarius

Regulation (EU) No. 165/2010

Food safety and sanitation

- Supreme Decree No. 007-98-SA, 004-2014 Surveillance and Sanitary Control of Food and Beverages.
- Sanitary Standard for the Application of the HACCP System in the manufacture of food and beverages, R.M. No. 449-2006/MINSA. General Principles of Food Hygiene CAC/RCP 1-1969, Rev 4 (2003).
- R.M. No. 591-2008/MINSA. Sanitary standard that establishes the microbiological criteria of sanitary quality and safety for food and beverages for human consumption.

NTP 151.403:2018 SACHA INCHI AND ITS DERIVATIVES. Salty and natural snacks. Requirements



PRODUCT DESCRIPTION			
Scientific name	<i>Plukenetia volubilis</i> L.	HS Code	2008199000
Ingredients	Peeled seeds of organic sacha inchi (<i>Plukenetia volubilis</i> L.), salt and organic charapita chili		
Description	Product made from raw sacha inchi almonds, salt and charapita chili, subjected to a roasting process.		

PHYSICOCHEMICAL CHARACTERISTICS	
Characteristic	Range or Limit
Moisture g/100 g	≤ 3.0
Protein g/100 g	≥ 27.5
Dietary fiber g/100 g	≥ 6
Fat g/100 g	≥ 43.0
Peroxide value mEq O ₂ /Kg	≤ 3.2
Free acidity expressed as oleic acid mg KOH/g	≤ 1.0

MICROBIOLOGICAL CHARACTERISTICS	
Characteristic	Limit
Aflatoxins B1	≤ 5 µg / kg
Total aflatoxins	≤ 10 µg / kg
Yeasts UFC/g	≤ 10 ²
Molds UFC/g	≤ 10 ²
<i>Escherichia coli</i> NMP/g	≤ 10
Total coliforms NMP/g	≤ 10
<i>Salmonella sp.</i>	Absence / 25g
Mesophilic Aerobes CFU/g	≤ 10 ⁴

SENSORY FEATURES	
Color	Characteristic, from light beige to dark beige.
Smell	Characteristic.
Taste	Characteristic, slightly spicy.
Aspect	Characteristic, hard to the touch, crispy when biting.

COMPOSITION OF FATTY ACIDS	
Characteristic	Limit
Oleic acid (w9 C 18:1)	≥ 4.93
Linoleic acid (w6 C 18:2)	≥ 17.52
Linolenic acid (w3 C 18:3)	≥ 20.15

HEAVY METALS	
Characteristic	Limit
Mercury mg/ kg	≤ 0.1
Arsenic mg / kg	≤ 0.1
Lead mg/ kg	≤ 0.1
Cadmium mg/ kg	≤ 0.2
Pesticides	According to organic standard

USE OF THE PRODUCT: Direct consumption as snacks and for industrial purposes intended to human consumption.	TARGET AUDIENCE: General Public
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PRODUCT PRESENTATIONS			
	DESCRIPTION	MEASURES	GROSS WEIGHT
CONTAINER	Stand up bag with zipper in PET/POLYETHYLENE Content 100 g Content 250g	10 X 18cm 13 X 21 cm	101 g 260 g
	First use PET bag Content 5 kg	35 cm x 55 cm x 70	5.025 g
PACKAGING	Cardboard boxes with 4 bags of 5 kg	59.0 X 33.0 X 28.0 cm	21.215 kg
SHIPPING PACKAGING	Pallet with 30 boxes	1.00 X 1.10 X 1.50m	651.50 kg

STATEMENTS	
GMO	This product is made with seeds that have not been subjected to genetic modifications.
IRRADIATION	This product has not been irradiated.
GLUTEN	Gluten free.
ALLERGENS	Manufactured in an area where grains with gluten, nuts and crustaceans are not processed.
CONSERVATION TREATMENT: Baked	
STORAGE CONDITIONS: Store the product in a cool, dry place, at temperatures below 25°C and away from sunlight.	



SHELF LIFE:
12 months

LEGAL REGULATIONS AND REGULATORY	
	USDA Organic Regulation, 7 CFR Part 205
	Regulation (CE) No. 834/2007 and (CE) No. 889/2008 on the Organic Production of Agricultural Products and Indications regarding Agricultural Products and Food.
	Technical Regulation for Organic Products D.S. No. 044-2006-AG / D.S. 002-2020-MINAGRI
	Codex Alimentarius
	Regulation (EU) No. 165/2010
	Food safety and sanitation <ul style="list-style-type: none"> • Supreme Decree No. 007-98-SA, 004-2014 Surveillance and Sanitary Control of Food and Beverages. • Sanitary Standard for the Application of the HACCP System in the manufacture of food and beverages, R.M. No. 449-2006/MINSA. General Principles of Food Hygiene CAC/RCP 1-1969, Rev 4 (2003). • R.M. No. 591-2008/MINSA. Sanitary standard that establishes the microbiological criteria of sanitary quality and safety for food and beverages for human consumption.

