

BLACK CHIA SEED TECHNICAL SPECIFICATION 99.9 %

Botanical Origin: *Salvia Hispanica*, commonly known as chia, is a species of flowering plant in the mint family, Lamiaceae, native to central and southern Mexico and Guatemala. The 16th century Codex Mendoza provides evidence that it was cultivated by the Aztec in pre-Columbian times; it has been said that it was an important crop. It is still used in Mexico and Guatemala, with the seeds sometimes ground, while whole seeds are used for nutritious drinks and as a food source.



Description: Chia is an annual herb growing to 1 m (3.3 ft) tall, with opposite leaves 4–8 cm (1.6–3.1 in) long and 3–5 cm (1.2–2.0 in) broad. Its flowers are purple or white and are produced in numerous clusters in a spike at the end of each stem.

These are grown, conditioned and packaged by a process of good manufacturing practices. They are 100% vegetable, gluten-free, non-GMO (Genetically Modified Organism).



**PRODUCT DESCRIPTION
IDENTIFICACIÓN DE INTENDED USE**

Super Foods Paraguay S.A.
Luque Paraguay
Web Site: www.superfood.com.py
Mail: info@superfoods.com.py
Cet: +595 972 112 122

Packaging and Shelf Life:

Type of packaging: laminated polypropylene bags, paper or big bags.

Net content: 25 lbs, 25-50 kg per bag, 1000-1300 kg per big bag.

Storage conditions: Store in cool, dry place with temperature below 20°C and humidity less than 65%.

Shelf Life: In good storage conditions have a minimum shelf life of 36 months.

Physic o-chemical Properties:

1. **Color:** Characteristic
2. **Odor:** Characteristic
3. **Taste: Neutral** 99.9
4. **Purity:** % Min
5. **Brown seeds:** 2 % Max.
6. **Immature seeds:** 2%Max.
7. **Moisture:** 8 % Max.
8. **Oil content:** 30 % Min.
9. **FFA (free fatty acids):** 2 % Max.

Nutritional composition per 100 grams of chia*	
Ash	4.67 g
Calories	520.4 cal
Proteins	21 g
Carbohydrates	31.6 g
Total Fat	34.44 g
Saturated fat	3.58 g
Trans Fat	0 g
Unsaturated Fat	29.3 g
Omega 3	20 g
Omega 6	8 g
Cholesterol	0 g
Sodium	11.3 mg
Dietary Fiber	26.9 g
Calcium	579 mg
Iron	6.3 mg
Potassium	657 mg
Vitamin C	0 mcg



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Microbiological Properties*:

AEROBIC	MAX. 10^6 CFU/g.	3M Petrifilm Analysis Method
ENTEROBACTERIACEAE	MAX. 10^4 CFU/g.	3M Petrifilm Analysis Method
COLIFORM	MAX. 10^3 CFU/g.	3M Petrifilm Analysis Method
E.COLI	<10 CFU/g.	3M Petrifilm Analysis Method
STAPHYLOCOCCUS AUREUS	<100 CFU/g.	3M Petrifilm Analysis Method
MOLDS AND YEASTS	MAX. 10^4 CFU/g.	3M Petrifilm Analysis Method
SALMONELLA	Absence in 25 g.	3M Petrifilm Analysis Method

CFU: Colony forming unit

3M Petrifilm Analysis Method for Aerobic: AOAC official method 990.12

3M Petrifilm Analysis Method for Enterobacteriaceae: AFNOR validation method 3M

01/0609/97.3M Petrifilm Analysis Method for Coliform and E.coli : Method NMKL
(147.1193)

3M Petrifilm Analysis Method for Staphylococcus aureus: AFNOR validation method (3M-

01/0904/03)3M Petrifilm Analysis Method for Molds and Yeats: AOAC official method 997.02.

3M Petrifilm Analysis Method for Salmonella: AOAC PTM and OMA (3M-061301)