

PRODUCT SPECIFICATION CHIA

Classification: *Salvia hispanica L.*

Black and white chia seed is rich in Omega-3, antioxidants and fiber. Our chia is cultivated across the Andes mountain range by local farmers and farming cooperatives who benefit from a living wage thanks to OrganicCrops fair trade practices. OrganicCrops focuses on empowering local farmers to sustain their environment through traditional farming and cultivation techniques.



GENERAL CHARACTERISTICS

PRODUCT CLASS:	Lamiaceae, Salvia hispanica L., Chia Seeds, tapachichi, charahuesca
STYLE:	Seed
ORIGIN:	Andean region, Peru / Bolivia / Paraguay
CULTIVATION:	Organic, Conventional
COLOR CLASS:	Black, White, Mixed

PRODUCT TYPES

TYPES:	Dried, Ready-to-Eat
CERTIFICATION:	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic <input checked="" type="checkbox"/> EU <input type="checkbox"/> JAS <input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher
PRODUCT ID:	SHSN1207
HS CODE(S):	1207.99.99.00

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	White, Dark-Grey/Black
TASTE:	Characteristic
ODOR:	Characteristic
FOREIGN MATERIAL:	Max. 0.1%*
DEFECTS:	Max. 1.5% (sick/crushed seed)
AVERAGE SIZE:	1.1 mm
CALIBER:	—
PARTICLE SIZE:	—

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	—
ASHES:	—
FAT:	—
FERMENTATION:	—
HUMIDITY LEVEL:	Max. 13%
IODINE:	—
MELTING POINT:	—
PEROXIDE:	—
PH-LEVEL:	—
SAPONIFICATION:	—
SOLUBILITY:	—

CHIA

Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way.

MICROBIOLOGICAL PARAMETERS

AEROBIC MESOPHILIC:	Max. 10 ⁵ cfu/g
YEAST:	Max. 1000 cfu/g
MOLD:	Max. 1000 cfu/g
E. COLI (10G):	Max. 10 cfu/g
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Max. 100 cfu/g
AFLATOXINS:	—
P. AERUGINOSA:	—
N. ENTEROBACT.:	—
BACILLUS CEREUS:	Max. 100 cfu/g

NUTRITION FACTS (100 g POR)

ENERGY:	492 kcal. / KJ 2059
PROTEIN:	20.4 g
TOTAL FAT:	32.7 g
SATURATED FAT:	2.9 g
MONOUNSAT. FAT:	0.12 g
POLYUNSAT. FAT:	26.2 g
OMEGA-3 FATTY ACIDS:	17552 mg
OMEGA-6 FATTY ACIDS:	5785 mg
CARBOHYDRATES:	40.3 g, of which
	– Sugars: 0
	– Dietary fibers: 35.4 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	49.1 ug
NIACIN:	8.72 mg
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	0.19 mg
THIAMIN (B1):	0.61 mg
VITAMIN A:	53.7 ug
VITAMIN B12:	0 ug
VITAMIN B6:	–
VITAMIN C:	1.64 mg
VITAMIN D:	–
VITAMIN E:	0.49 mg
VITAMIN K:	–

FATTY ACIDS

C12-0 LAURIC:	–
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECONOIC:	–
C14-0 MYRSTIC:	–
C15-1-7 PENTADEC:	–
C16-1-9 PALMTOLEIC:	–
C16-0 PALMITIC:	6.6 g
C17-1-9 HEPTADEC:	–
C17-0 HEPTADECANOIC:	–
C18-2-9-12 LINOLEIC:	20.7 g
C18-1-9 OLEIC:	8.1 g
C18-0 STERIC:	3.6 g
C19-1-11 NONADEC:	–
C19-0 NONADECANOIC	–
C20-1-15 EISOSENOIC:	0.3 g
C22-0 BEHANIC:	0.1 g
C24-1-15 NERVONIC:	–
C-24-0 LIGNOCENIC:	–

AMINO ACIDS: per 1 g protein:

ASPARTIC ACID:	16.89 mg
GLUTAMIC ACID:	35.01 mg
SERINE:	10.49
HISTIDINE:	5.31 mg
GLYCINE:	9.43 mg
THREONINE:	7.09 mg
ALANINE:	10.44 mg
TYROSINE:	5.63 mg
PHENYLALANINE:	10.16 mg
VALINE:	9.50
METHIONINE:	5.88 mg
ISOLEUCINE:	8.01 mg
LEUCINE:	13.71 mg
LYSINE:	9.70 mg
HO-PROLINE:	–
PROLINE:	7.76 mg
SARCOSINE:	–

MINERALS

CALCIUM:	755.4 mg
COPPER:	0.2 mg
FLUORIDE:	–
IRON:	17.7 mg
MAGNESIUM:	381.2 mg
MANGANESE:	2.9 mg
PHOSPHOROS:	867 mg
POTASSIUM:	592 mg
SELENIUM:	55.1 mg
SODIUM:	4.6 mg
ZINC:	4.2 mg

OTHER

ARSENIC (AS):	< 0.1 ppm
ASH:	4.74 g
CADMIUM (CD):	< 0.1 ppm
CAFFEINE:	–
LEAD (PB):	< 0.5 – 1 ppm
MERCURY (HG):	< 0.2 ppm

CHIA

Typical usage

For direct consumption or processed into flour, value added meals, salads, and baked goods. Mixing with liquid products generally gives the best result, chia seed absorbs between 10 to 12 times their weight in water.

SHELF-LIFE & STORAGE

SHELF-LIFE:	24 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-22 degrees Celsius
HUMIDITY:	40-50% H.R.
AIRFLOW:	15 m/s

ORDER SPECIFICATIONS

PACKAGING/PRES.:	– PP woven Bag 25 Kg or 50 Kg net – Triple layer Kraft paper bag 25 kg or 50 kg net – PP woven Big Bag 1000 kg net (FCL only)
SHIPPING:	FOB Callao
MINIMUM ORDER:	5000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	21 days

DISCLAIMER

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INQUIRIES

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PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Chia
PREPARED BY: R. Romasa
REVISED BY:
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: P-C-01
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