



PRODUCT SPECIFICATION QUINOA FLAKES

Classification: *Chenopodium Willd quinoa*

Our quinoa is harvested by hand by local farmers and farming cooperatives who benefit from a living wage thanks to OrganicCrops fair trade practices. After extensive cleaning to filter out foreign material and to remove the saponin layer, the quinoa is cold-pressed to create quinoa flakes and packed into triple-layer Kraft paper bags. Ready for export.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Chenopodiaceae, Chenopodium Quinoa, blanca Junin
STYLE:	Flakes, cereal
ORIGIN:	Andean region, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	White

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Off-White-yellowish
TASTE:	Characteristic
ODOR	Characteristic
FOREIGN MATERIAL:	Max. 0.1%*
DEFECTS:	Max. 0.5%
AVERAGE SIZE:	–
CALIBER:	–
PARTICLE SIZE:	–

QUINOA FLAKES

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.

PRODUCT TYPES

TYPES:	Flakes, ready-to-eat
CERTIFICATION:	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic <input checked="" type="checkbox"/> EU <input checked="" type="checkbox"/> JAS <input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher <input type="checkbox"/> UTZ
HS CODE(S):	1102.90.90.00

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	–
FAT:	–
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 12%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL:	–
SAPONIFICATION:	–
SOLUBILITY:	–

MICROBIOLOGICAL PARAMETERS

AEROBIC MESOPHILIC:	Max. 1000 cfu/g
YEAST:	Max. 500 cfu/g
MOLD:	Max. 500 cfu/g
E. COLI (10G):	Max. 10 cfu/g
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	–
AFLATOXINS:	–
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
BACILLUS CEREUS:	–

NUTRITION FACTS (100 g POR)

ENERGY:	121 kcal. / KJ 502
PROTEIN:	4.6 g
TOTAL FAT:	1.92 g
SATURATED FAT:	0.23 g
MONOUNSAT. FAT:	0.52 g
POLYUNSAT. FAT:	1.08 g
CARBOHYDRATES:	21.6 g, of which
	– Sugars: 0, Starch 17.6 g,
	– Dietary fibers: 2.8 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	42.3 mcg
NIACIN:	0.8 mg
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	0.28 mg
THIAMIN (B1):	0.14 mg
VITAMIN A:	5 IU
VITAMIN B12:	0 mg
VITAMIN B6:	0.1 mg
VITAMIN C:	0 mg
VITAMIN D:	–
VITAMIN E:	0.6 mg
VITAMIN K:	–

FATTY ACIDS:

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

AMINO ACIDS: per 1 g protein:

ASPARTIC ACID:	–
GLUTAMIC ACID:	–
SERINE:	–
HISTIDINE:	–
GLYCINE:	–
THREONINE:	–
ALANINE:	–
TYROSINE:	–
PHENYLALANINE:	–
VALINE:	–
METHIONINE:	–
ISOLEUCINE:	–
LEUCINE:	–
LYSINE:	–
HO- PROLINE:	–
PROLINE:	–
SARCOSINE:	–

MINERALS

CALCIUM:	27.2 mg
COPPER:	0.2 mg
FLUORIDE:	–
IRON:	2.6 mg
MAGNESIUM:	66.2 mg
MANGANESE:	0.6 mg
PHOSPHOROS:	151 mg
POTASSIUM:	179 mg
SELENIUM:	2.7 mcg
SODIUM:	6.8 mg
ZINC:	1.1 mg

OTHER

ARSENIC (AS):	–
ASH:	0.8 g
CADMIUM (CD):	–
CAFFEINE:	–
LEAD (PB):	–
MERCURY (HG):	–

QUINOA FLAKES

Typical usage

For direct consumption as a cereal. Can be consumed hot or cold. Cook flakes by adding hot liquid and leave for 30-40 seconds.

Quinoa flakes can be used as a gluten-free protein addition to breakfast/sports shakes. Pairs well with all kinds of fruit and cacao nibs.

SHELF-LIFE & STORAGE

SHELF-LIFE:	12 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.:	Triple layer Kraft paper bag 10 kg or 15 kg net. Other presentations on request
SHIPPING:	FOB Callao
MINIMUM ORDER:	5000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	19 days

DISCLAIMER

All product, product specifications and data are subject to change without notice. OrganicCrops., its affiliates, agents, and employees, and all persons acting on its or their behalf (collectively, "OrganicCrops"), disclaim any and all liability for any errors, inaccuracies or incompleteness contained in any Product Specification or in any other disclosure relating to any product.

Version: **0.5 / June 2017 / SN**

INQUIRIES

Please direct all inquiries and other communication to:

	OrganicCrops E.I.R.L.	
ADDRESS:	Jr. Mayro 605	TELEPHONE: +51 (0)62 635 348
	HUAN 01	EMAIL: hello@organiccrops.net
	Huanuco, Peru	INTERNET: www.organiccrops.net
RUC#:	20600134109	

PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Quinoa Flakes
PREPARED BY: N. Lee
REVISED BY:
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: P-Q-hog01
VERSION: 1.0
DATE: 4-8-2015
PAGE 1 of 1 pages

