PRODUCT SPECIFICATION QUINOA FLOUR

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 flour and packed into triple-layer Kraft paper bags. Ready for export.

**GENERAL CHARACTERISTICS**

- **PRODUCT CLASS:** Chenopodiaceae, Chenopodium Quinoa, blanca Junin
- **STYLE:** Flour, powder
- **ORIGIN:** Andean region, Peru
- **CULTIVATION:** Organic, Conventional
- **COLOR CLASS:** White

**PRODUCT TYPES**

- **TYPES:** Flour, ready-to-cook
- **CERTIFICATION:**
  - SENASA
  - USDA Organic
  - EU
  - JAS
  - Fairtrade FLO
  - UTZ
  - Kosher
- **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:**
  - E. coli (10G): Max. 500 cfu/g
  - SALMONELLA (25G): Max. 10 cfu/g
- **STAPHYLOC. AUREUS:** Absent
- **AFLATOXINS:** –
- **P. AERUGINOSA:** –
- **N. ENTEROBACT.:** –
- **BACILLUS CEREUS:** –

**QUINOA FLOUR**

**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.**
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 C: 0 mg  
VITAMIN D: –  
VITAMIN E: 0.6 mg  
VITAMIN K: –

FATTY ACIDS:  
C12:0-LAURIC: –  
C13:0-TRIDECANOIC: –  
C14:0-MYRISTIC: –  
C15:0-PENTADEC.: –  
C16:0-PALMITIC: –  
C17:1-9-HETEADC.: –  
C17:0-HEPTADECANOIC: –  
C18:0-PALMITIC: –  
C18:1-9-OLEIC: –  
C18:0-STERIC: –  
C19:1-11 NONADEC.: –  
C19:0-NONADECANOIC: –  
C20:1-15 ESOSENOICO: –  
C22:0-BEHANIC: –  
C24:1-15 NERVONIC: –  
C24:0-LIGNOCENIC: –

AMINO ACIDS: per 1 g protein:
ASPARTIC ACID: –  
GLUTAMIC ACID: –  
SERINE: –  
HISTIDINE: –  
GLYINE: –  
THREONINE: –  
ALANINE: –  
TYROSINE: –  
PHENYLALANINE: –  
VALINE: –  
METHIONINE: –  
ISOLEUCINE: –  
LEUCINE: –  
LYSINE: –  
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  
SODIUM: 1.1 mg

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

QUINOA FLOUR
Typical usage  
Complement or substitute for flour in baking/baked products.  
For direct consumption can be used as substitute for oatmeal in breakfast. Quinoa flour can be used as an ingredient in the preparation of soups, juice mixes, and baked goods in general.
**SHELF-LIFE & STORAGE**

SHELF-LIFE: 18 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 25 kg net. Other presentations on request

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: Quinoa Flour
PREPARED BY: N. Lee
REVISED BY: M. Zuniga Cueva
APPROVED BY: M. Zuniga Cueva
PROCESS CODE: P-Q-har01
VERSION: 1.0
DATE: 4-8-2015
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RECEPTION

WHITE QUINOA

TESTING & CONTROL

FILTERATION (foreign material)

SELECTION (color visual and size)

WASHING (1st Saponin removal step)

DRYING

POLISHING (2nd Saponin removal step)

MILLING (cold press method)

PACKING

TESTING & CONTROL

REGISTRATION/ADMINISTRATION

STORAGE [>18°C < 22°C, Max 60% H.R.]