



## 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

### PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Off-White-yellowish
TASTE:	Characteristic
ODOR	Characteristic
FOREIGN MATERIAL:	Max. 0.1%
DEFECTS:	None
AVERAGE SIZE:	–
CALIBER:	–
PARTICLE SIZE:	–

### 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.

### PRODUCT TYPES

TYPES:	Flour, ready-to-cook
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 p 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 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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Version: **0.5 / June 2017 / SN**

## INQUIRIES

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# PRODUCTION PROCESS FLOW CHART

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

PROCESS CODE: P-Q-har01  
VERSION: 1.0  
DATE: 4-8-2015  
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