

PRODUCT SPECIFICATION **QUINOA**

Classification: ***Chenopodium Willd quinoa***

Andean quinoa is recognized as one of the finest quinoa varieties. Our quinoa is hand-harvested by local farmers and cooperatives who benefit from fair, responsible pricing.

OrganicCrops supports these communities by promoting traditional cultivation methods that protect the land and ensure long-term sustainability.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Chenopodiaceae, Chenopodium Quinoa, blanca Junin
STYLE:	Seed
ORIGIN:	Andean region, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	White, Red, Black and Mixed

PRODUCT TYPES

TYPES:	Raw, Ready-to-Cook (Perlado)
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:	CQSB1108/CQSR1108/CQSN1108/ CQST1108
HS CODE(S):	1008.50.90.00

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	White-yellowish
TASTE:	Characteristic
ODOR:	Characteristic
FOREIGN MATERIAL:	Max. 0.1%*
DEFECTS:	Max. 2.5% (sick/crushed grain)
AVERAGE SIZE:	2.1 mm
CALIBER:	—
PARTICLE SIZE:	—

* Ready-to-Cook/Perlado product only.

CHEMICAL CHARACTERISTICS

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

QUINOA

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. 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 COOKED (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 TRIDECANOIC:	–
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

Typical usage

Quinoa is a versatile, nutrient-dense grain that can be enjoyed as a staple food after simple cooking. It serves as an excellent substitute for rice, potatoes, or pasta, offering a complete plant protein with a naturally light, nutty flavor.

Beyond direct consumption, quinoa can be further processed into flour, crisps, or functional ingredients for value-added products. It is widely used in ready meals, salads, breakfast bowls, soups, stews, bakery applications, snacks, and a wide range of clean-label foods. Its adaptability, mild taste, and strong nutritional profile make it an ideal choice for both retail and industrial formulations.

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.:	Primary packaging: Option 1: PP Woven bag 25kg Option 2: Plastic lined, 3-ply Kraft paper bag 25kg Option 3: PP Woven bag 50kg Option 4: PP Woven big bag 1000kg (volume contract orders only)
EXPORT LABEL:	The following information is stated on the export label: <ul style="list-style-type: none">- Producer/Exporter company name and address information, tax (RUC) number- Product name, Product ID, HS code, batch/lot number, production date, expiration date, country of origin (PE)- Receiver company name and address information
SHIPPING:	FOB Callao. CFR and CIF on request
MINIMUM ORDER:	1 x 20 FCL
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	19 days

DISCLAIMER

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These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in IOCCC and AOAC.

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INQUIRIES

Please direct all inquiries and other communication to:

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PRODUCTION PROCESS FLOW CHART

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

PROCESS CODE: P-Q-perlado01
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