


### GENERAL INFORMATION

Product	CHIA INSTANT POWDER - ORGANIC CERTIFIED	
Scientific Name	Salvia hispanica L	
Common Name	Chia	
Plant Part Used	Seed	
Composition	100% Chia seed cake	
Origin	Andean regions	
HS Code	1208.90.00.00	
Description	<p>Naturik chia instant powder organic certified is made from organic chia seeds grown and sustainably harvested in the Andean regions. The powder is made using a cold press process to extract some of the oil from the chia seeds and then the cake obtained is gently heat extruded and milled to obtain an ideal functional ingredient where low carb, high protein, high fiber and a healthy amount of Omega-3s are desired. Its main benefits are:</p> <ul style="list-style-type: none"><li>a) High source of plant-based protein with 30%, easily digestible and with all nine essential amino acids in ideal balance.</li><li>b) Contains up to 10% fat being mainly unsaturated fats with 89% of Omega-3, Omega-6 and Omeg-9 and very little saturated fats with 11%.</li><li>c) Good source of alpha-linolenic acid (Omega-3) with more than 4%.</li><li>d) High source of dietary fiber with more than 40%.</li><li>e) No net carbs per serving.</li><li>f) Good source of calcium.</li><li>g) Organic, kosher, non-GMO, gluten free, grain free and vegan.</li><li>h) Ideal for Ketogenic and Paleo diets.</li><li>i) Higher protein content than the chia seeds and milled chia (chia full fat powder).</li><li>j) Longer shelf life than milled chia with up to 18 months.</li><li>k) Improved digestibility by reducing the anti-nutrients that the chia seed and milled chia have such as phytate or phytic acid which is an antinutrient that binds to many minerals such as calcium, iron, zinc magnesium and copper which ultimately makes them unavailable for absorption.</li><li>l) Improved solubility versus milled chia and partially defatted raw chia powder.</li><li>m) Has a kill step with the controlled heat extrusion that ensures food safety peace-of-mind.</li></ul>	
Uses	Combine with juices, smoothies, water, yogurts and granolas. The protein + fiber + omega-3 + calcium makes it an ideal ingredient in sport nutrition formulations and nutrition bars.	
Properties	Can be used in a wide range of functional food applications where low carb, high protein, high fiber and a healthy amount of Omega-3s are desired.	



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<b>Process</b>	Selecting, cold pressing, grinding, extruding, drying, grinding, sieving, filling, metal detection, labelling and packing, storing and dispatching.
<b>Shelf Life</b>	18 months, as long as the package is store sealed at recommended conditions.
<b>Storage &amp; Shipping Conditions</b>	Store the product in a cool and dry place at room temperature under 25 °C with relative humidity under 65% and away from sunlight.
<b>Seasonality</b>	High from May to July. Medium from August to December. Low from January to April.

### GUARANTEES

<b>Non-GMO</b>	Our chia instant powder is produced without the use of any input or raw material that can proceed from Genetically Modified Organisms (GMO).
<b>Allergen Free</b>	Our chia instant powder is produced without the use of any input or raw material that may contain allergens.
<b>Gluten Free</b>	Our chia instant powder is produced without the use of any input or raw material that may contain gluten.
<b>Irradiation Free</b>	Our chia instant powder is produced without the use of any input or raw material that have being irradiated.

### CERTIFICATIONS

<b>Organic USDA-NOP</b>		Control Union Certifications
<b>Organic EU</b>		Control Union Certifications
<b>Organic JAS</b>		Control Union Certifications
<b>Kosher</b>		Orthodox Union
<b>BRC</b>		NSF International
<b>GMP</b>		NSF International
<b>HACCP</b>		NSF International
<b>Ethical Biotrade</b>		Union for Ethical BioTrade



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#### SUSTAINABLE SOURCING AND SOCIAL RESPONSIBILITY

We source our premium raw materials from our own crops and through direct partnerships with small farmers from several communities in the coastal plains, Andean highlands and the Amazon rainforest following social and environmental principles and contributing directly to regional development and environmental preservation. We were recognized as a member of the Union for Ethical BiTrade (UEBT) in 2014, an international non-profit association that promotes ethical trade of ingredients originating from native biodiversity. Being a member of UEBT certifies our commitment to biodiversity conservation, respect for traditional knowledge, and equitable sharing of benefits throughout the supply chain.



#### SENSORIAL CHARACTERISTICS

Parameter	Specification	Test Method
Color	Greenish brown	Visual
Taste	Characteristic, without foreign flavors	Organoleptic
Aroma	Characteristic, without foreign odors	Organoleptic
Appearance	Powder	Visual

#### PHYSICOCHEMICAL CHARACTERISTICS

Parameter	Specification	Test Method
Particle Size	Max 400 micron (Mesh 40)	Own Method
Moisture Content	< 10%	AOAC 930.04. C3
Protein (N x 6.25)	28% to 36%	NTP 205.042. 1976 (rev 2017)
Fat	Max. 10%	NTP 205.041. 1976 (rev 2016)

#### CONTAMINANTS

Parameter	Specification	Test Method
Pesticides	Negative	LC-MS/MS & GC/MS
Lead	< 1.0 mg/kg	ICP – MS Atomic Absorption
Cadmium	< 1.0 mg/kg	ICP – MS Atomic Absorption
Mercury	< 0.1 mg/kg	ICP – MS Atomic Absorption
Arsenic	< 1.0 mg/kg	ICP – MS Atomic Absorption



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## MICROBIOLOGICAL CHARACTERISTICS

Parameter	Specification	Test Method
Mesophilic aerobic plate count	< 10,000 cfu/g	AOAC 990.12 or ICMSF 2da Ed. 1983
Molds	< 100 cfu/g	AOAC 997.02 or ICMSF 2da Ed. 1983
Yeast	< 100 cfu/g	AOAC 997.02 or ICMSF 2da Ed. 1984
Total Coliforms	< 100 cfu/g	AOAC 991.14 or ICMSF 2da Ed. 1983
E. coli	Absent	ISO 7251:2005
Bacillus cereus	< 1,000 cfu/g	ICMSF 2da Ed. 1983
Salmonella	Absent/25g	ICMSF 2da Ed. 1983

## NUTRITIONAL CHARACTERISTICS (Average values for 100g of product)

Parameter	Specification	Unit
Total Calories	405.45	kcal/100g
Calories from fat	80.73	kcal/100g
Total Fat	8.97	g/100g
Saturated Fat	1.39	g/100g
Polyunsaturated Fat	6.86	g/100g
Alpha Linolenic Acid (Omega 3)	4.82	g/100g
Linoleic Acid (Omega 6)	2.04	g/100g
Monounsaturated Fat	0.67	g/100g
Oleic Acid (Omega 9)	0.55	g/100g
Trans Fat	0.00	g/100g
Cholesterol	0.00	g/100g
Total Carbohydrate	47.38	g/100g
Sugars	0.00	g/100g
Dietary Fiber	43.01	g/100g
Starch	16.45	g/100g
Protein	33.80	g/100g
Ash	6.39	g/100g
Moisture	3.46	g/100g
Sodium	5.23	mg/100g
Calcium	1,620.00	mg/100g
Iron	22.31	mg/100g
Potassium	1,950.00	mg/100g
Magnesium	956.21	mg/100g



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Vitamin A	0.00	ug/g
Vitamin C	3.30	mg/100g
Riboflavin (Vitamin B2)	0.30	mg/100g
Thiamine (Vitamin B1)	0.55	mg/100g
Niacin	2.08	mg/100g

### AMINO ACID COMPOSITION

Parameter	Specification	Unit
Aspartic acid	2.76	g/100g
Threonine	1.13	g/100g
Serine	1.71	g/100g
Glutamic acid	5.24	g/100g
Proline	1.14	g/100g
Glycine	1.47	g/100g
Alanine	1.51	g/100g
Valine	1.44	g/100g
Methionine	0.93	g/100g
Isoleucine	1.12	g/100g
Leucine	2.02	g/100g
Tyrosine	0.86	g/100g
Phenylalanine	1.51	g/100g
Lysine	1.43	g/100g
Histidine	0.81	g/100g
Arginine	3.07	g/100g
Cystine	0.60	g/100g
Tryptophan	0.54	g/100g
Total Protein (Nx6.25)	33.80	g/100g

### PACKAGING

Packaging	Net Weight	Dimension
Bag (NY-LDPE, transparent)	10 kg	60cm x 40cm
Box (Cardboard)	20 kg (2 bags)	(L) 47cm x (W) 35.5cm x (H) 25.5cm
Heat treated Pallets ISPM15	840 kg (42 boxes)	1.0m x 1.2m x 1.8m
Container Class A 20"	8,400 kg (350 boxes)	
Container Class A 40"	16,800 kg (700 boxes)	

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\*All packaging materials in accordance with the current versions of the FDA and EU regulations and the guidelines of the FDA and EU for food packaging.

### CONTENT OF LABELLING

Product Name	Expiration Date	Kosher Logo (if applicable)
Lot Number	Gross Weight	Country of Origin
Presentation	Net Weight	Exporter Information
Production Date	Organic Logos (if applicable)	Client Name and PO#

\*Label information can be customized upon client requirement.

### PRIVATE LABEL SERVICES

We offer private label services to our clients to produce under their own brand name and packaging any of our superfoods and specialty oils or to create a new formulation based on their needs and specifications.

