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### **GENERAL INFORMATION**

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Product	QUINOA INSTANT POWDER -	ORGANIC CERTIFIED
Scientific Name	Chenopodium Quinoa Willd	
Common Name	Quinoa	
Plant Part Used	Grain	
Composition	100% Whole Quinoa Powder	
Origin	Andean highlands of Peru	
HS Code	1102.90.90.00	The second secon
Description	Naturik quinoa instant powder organic certified is a ready to use powder obtained from quinoa grown and sustainably harvested in the Andean highlands of Peru. The quinoa grains are gently heat extruded, grinded and sifted to obtain a water-soluble powder with improved digestibility and enhanced nutritional value. Its main benefits are:  a) Water-soluble powder that not cooking is required. b) Contains up to 15% of plant-based protein, easily digestible and with all nine essential amino acids in ideal balance. c) High in lysine an amino acid that is low in other grains. d) Natural source of B-group vitamins, calcium, iron and potassium. e) Gelatinized via extrusion to breakdown the starch in order to improve digestibility and enhance nutritional value. f) Has a better digestibility and solubility than quinoa grain and quinoa flour. g) Organic, kosher, non-GMO, gluten free and vegan. h) Has improved taste and functionality compared to raw quinoa and is ideal for use in a wide range of food and beverage applications. i) Has a kill step with the controlled heat extrusion that ensures food safety peace-of-mind.	
Uses	Ideal to boost nutrition to any food and beverage. It has a mild nutty taste that can be added to juices, smoothies, yogurts and soups, sprinkled over cereal and fruits and used in desserts and baked goods.	
Properties	Ready to use powder with up to 15% complete plant-based protein with all essential amino acids in an ideal balance. It is high in lysine an amino acid that is low in other grains. Natural source of dietary fiber, B-group vitamins, calcium, iron, magnesium and phosphorus. It is suitable for all ages.	
Process	Selecting, grinding, extruding, drying, grinding, sieving, filling, metal detection, labelling and packing, storing and dispatching.	
Shelf Life	24 months, as long as the packag	e is store sealed at recommended conditions.
Storage & Shipping Conditions	Store the product in a cool and d relative humidity under 65% and	ry place at room temperature under 25 ºC with away from sunlight.

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Seasonality	High from April to August. Medium from September to March.
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#### **GUARANTEES**

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

#### **CERTIFICATIONS**

Organic USDA-NOP	USDA	Control Union Certifications
Organic EU	17.3	Control Union Certifications
Organic JAS	JAS	Control Union Certifications
Kosher	<b>W</b>	Orthodox Union
BRC	¥ Egop Egop	NSF International
GMP	NSF.	NSF International
НАССР	NSF. HADDP Registered	NSF International
Ethical Biotrade	Union for Ethical BioTracie Member SourceModified With a BioTracie Member SourceModified With a BioTracie Modified With a	Union for Ethical Biotrade

#### 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 Biotrade (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.



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### **SENSORIAL CHARACTERISTICS**

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

#### PHYSICOCHEMICAL CHARACTERISTICS

Parameter	Specification	Test Method
Particle Size	Mesh 14 (Max. 1410 micron) or Mesh 40 (Max 400 micron)	Own Method
Moisture Content	< 10%	AOAC 930.04. C3
Protein (N x 6.25)	11.0% to 15.0%	NTP 205.042. 1976 (rev 2017)
Fat	3.0% to 7.0%	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

### 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



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

Parameter	Specification	Unit
Total Calories	372.11	kcal/100g
Calories from fat	31.23	kcal/100g
Total Fat	3.47	g/100g
Saturated Fat	0.40	g/100g
Polyunsaturated Fat	2.40	g/100g
Alpha Linolenic Acid (Omega 3)	0.19	g/100g
Linoleic Acid (Omega 6)	1.72	g/100g
Monounsaturated Fat	0.97	g/100g
Oleic Acid (Omega 9)	0.92	g/100g
Trans Fat	0.00	g/100g
Cholesterol	0.00	mg/100g
Total Carbohydrate	70.90	g/100g
Total Sugars	2.50	g/100g
Added Sugars	0.00	g/100g
Dietary Fiber	7.32	g/100g
Starch	41.55	g/100g
Protein	14.32	g/100g
Ash	2.51	g/100g
Moisture	8.80	g/100g
Sodium	32.70	mg/100g
Calcium	79.74	mg/100g
Iron	5.56	mg/100g
Potassium	600.28	mg/100g
Magnesium	200.45	mg/100g
Phosphorus	450.71	mg/100g
Vitamin D	0.00	ug/100g
Vitamin A	0.00	ug/100g
Vitamin C	4.75	mg/100g
Riboflavin (Vitamin B2)	0.32	mg/100g
Thiamine (Vitamin B1)	0.45	mg/100g
Niacin (Vitamin B3)	0.83	mg/100g
Niacinamide (Vitamin B3)	1.13	mg/100g
Vitamin B3 (Niacin + Niacinamide)	1.96	mg/100g
Vitamin B6	0.29	mg/100g

**Agroindustrias Osho SAC** 

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Folic Acid (B9)	0.05	mg/100g
Vitamin B12	0.00	mg/100g
Vitamin E (α-tocopherol)	3.15	mg/100g
Vitamin E (α, δ, β y γ -tocopherol)	6.01	mg/100g

#### **AMINO ACID COMPOSITION**

Parameter	Specification	Unit
Aspartic acid	1.18	g/100g
Threonine	0.52	g/100g
Serine	0.60	g/100g
Glutamic acid	1.92	g/100g
Proline	0.48	g/100g
Glycine	0.77	g/100g
Alanine	0.64	g/100g
Valine	0.68	g/100g
Methionine	0.30	g/100g
Isoleucine	0.54	g/100g
Leucine	0.91	g/100g
Tyrosine	0.44	g/100g
Phenylalanine	0.57	g/100g
Lysine	0.78	g/100g
Histidine	0.40	g/100g
Arginine	1.16	g/100g
Cystine	0.21	g/100g
Tryptophan	Not available	g/100g
Total Protein (Nx6.25)	14.32	g/100g

#### **PACKAGING**

Packaging	Net Weight	Dimension
Bag (NY-LDPE, transparent)	7.5 kg	60cm x 40cm
Box (Cardboard)	15 kg (2 bags)	(L) 47cm x (W) 35.5cm x (H) 25.5cm
Heat treated Pallets ISPM15	630 kg (42 boxes)	1.0m x 1.2m x 1.8m
Container Class A 20"	6,300 kg (420 boxes)	
Container Class A 40"	12,600 kg (840 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#

<sup>\*</sup>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.

