

Code: SGC-AO-0113 Version: 02 Updated: 02/01/2018

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GENERAL INFORMATION

Scientific Name Amaranth Common Name Amaranth Composition 100% Whole Amaranth Powder Origin Andean highlands of Peru Naturik amaranth instant powder organic certified is a ready to use powder obtained from amaranth grown and sustainably harvested in the Andean highlands of Peru. The amaranth 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 dietary fiber, calcium, potassium and magnesium. 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 amaranth grain and amaranth flour. g) Organic, kosher, non-GMO, gluten free and vegan. h) Has improved taste and functionality compared to raw amaranth 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. ldeal 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. 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, calcium, potassium, 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.	Product	AMARANTH INSTANT POWDER - ORGANIC CERTIFIED	
Plant Part Used Composition 100% Whole Amaranth Powder Origin Andean highlands of Peru Naturik amaranth instant powder organic certified is a ready to use powder obtained from amaranth 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 dietary fiber, calcium, potassium and magnesium. 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 amaranth grain and amaranth flour. g) Organic, kosher, non-GMO, gluten free and vegan. h) Has improved taste and functionality compared to raw amaranth 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 ldeal 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. 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, calcium, potassium, magnesium and phosphorus. It is suitable for all ages. Selecting, grinding, extruding, drying, grinding, sieving, filling, metal detection, labelling and packing, storing and dispatching.	Scientific Name	Amaranthus caudatus L.	
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	Process	Selecting, grinding, extruding, drying, grinding, sieving, filling, metal detection,	
	Shelf Life		



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Storage & Shipping Conditions	Store the product in a cool and dry place at room temperature under 25 °C with relative humidity under 65% and away from sunlight.
Seasonality	High from April to August. Medium from September to March.

GUARANTEES

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

CERTIFICATIONS

Organic USDA-NOP	Control Union Certifications
Organic EU	Control Union Certifications
Organic JAS	Control Union Certifications
Kosher	Orthodox Union
BRC	NSF International
GMP	NSF International
НАССР	NSF International
Ethical Biotrade	Union for Ethical Biotrade

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	Max. 1410 micron (Mesh 14)	Own Method
Moisture Content	< 10%	AOAC 930.04. C3

Agroindustrias Osho SAC

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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

NUTRITIONAL CHARACTERISTICS (Average values for 100g of product)

Parameter	Specification	Unit
Total Calories	396.81	kcal/100g
Calories from fat	42.93	kcal/100g
Total Fat	4.77	g/100g
Saturated Fat	1.15	g/100g
Polyunsaturated Fat	2.30	g/100g
Alpha Linolenic Acid (Omega 3)	0.05	g/100g
Linoleic Acid (Omega 6)	2.26	g/100g
Monounsaturated Fat	1.32	g/100g
Oleic Acid (Omega 9)	1.27	g/100g
Trans Fat	0.00	g/100g
Cholesterol	0.00	g/100g
Total Carbohydrate	75.71	g/100g
Sugars	0.60	g/100g
Dietary Fiber	8.93	g/100g

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Protein	12.76	g/100g
Ash	1.68	g/100g
Moisture	5.09	g/100g
Sodium	7.00	mg/100g
Calcium	143.50	mg/100g
Iron	5.50	mg/100g
Aluminum	3.10	mg/100g
Copper	0.40	mg/100g
Magnesium	214.50	mg/100g
Manganese	3.90	mg/100g
Phosphorus	518.70	mg/100g
Potassium	503.30	mg/100g
Zinc	4.00	mg/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)	

^{*}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.