

Organic Quinoa



What is Organic Quinoa?

Organic Quinoa (*Chenopodium quinoa*) is a nutrient-dense seed recognized for its excellent nutritional profile and versatility in culinary applications. Sourced from certified organic farms, our quinoa is gluten-free, non-GMO, and cultivated without synthetic chemicals or pesticides. It serves as a complete plant-based protein, making it a favorite among health-conscious consumers and a valuable ingredient in food manufacturing.

Production Process:

- **Organic Cultivation:** Grown in pristine, nutrient-rich soils without the use of synthetic fertilizers or pesticides.

- **Harvesting:** Mature quinoa seeds are carefully harvested to maintain quality.
- **Cleaning:** Seeds are thoroughly cleaned to remove saponins and other impurities.
- **Drying:** Low-temperature drying to preserve nutrients and freshness.
- **Sorting and Grading:** Seeds are graded by size and quality to meet customer specifications.
- **Packaging:** Sealed in eco-friendly, food-grade materials to ensure freshness and quality.

Key Features:

- **Certified Organic:** Free from harmful chemicals, pesticides, and GMOs.
- **Complete Protein:** Contains all nine essential amino acids.
- **Nutrient-Rich:** High in fiber, vitamins, minerals, and antioxidants.
- **Versatile:** Suitable for use in a wide variety of dishes and products.
- **Naturally Gluten-Free:** Ideal for individuals with gluten sensitivity or celiac disease.

Specification

| | |
|-----------------------|--|
| PRODUCT NAME | Organic Quinoa |
| PART USED | Seeds |
| ORIGIN OF COUNTRY | China |
| FREE SAMPLE | 100g |
| PHYSICAL / CHEMICAL | |
| Appearance | Light yellow to white clean seed |
| Purity | 99.95% free of all foreign matter such as glass. |
| Moisture | Max 8% |
| Inperfect | Max 1% |
| ASH | <7% |
| Taste & Smell | Characteristic |
| Texture | Dry and firm, not stringy |
| Aflatoxin B1+B2+G1+G2 | ND |

| | |
|------------------------------|---|
| Pesticide | ND |
| TPC (CFU/GM) | <1000 cfu/g |
| Mould&Yeast | < 50cfu/g |
| Salmonella | Negative |
| Listeria | Negative |
| Heavy Metal | Pb<1.00ppm As<.0.5ppm Cd<0.5ppm Hg<0.5ppm |
| Nutritional Line(g/100g) | |
| PROTEIN(DRY BASIS) g/100g | 15.9 |
| SUGAR(g/100g) | 3.0 |
| SAPONIN(g/100g) | 2.6 |
| ASH(g/100g) | 4.2 |
| TOTAL FAT(g/100g) | 5.9 |
| TOTAL FOLIC ACID(μg/100g) | 184 |
| TOTAL CHOLINE(mg/100g) | 70 |
| BETAINE(mg/100g) | 629 |
| OMEGA-3 FATTY ACIDS(mg/100g) | 306 |
| LUTEIN + XANTHIN(mg/100g) | 163 |

Applications:

• Culinary Uses:

- A perfect base for salads, bowls, and side dishes.
- Incorporated into baked goods like breads, muffins, and cookies.
- Used in soups, stews, and casseroles for added texture and nutrition.

• Food Manufacturing:

- Key ingredient in ready-to-eat meals, snack bars, and breakfast cereals.

- Used for producing quinoa flour for gluten-free baking applications.
- **Health and Wellness:**
 - Popular in plant-based and high-protein diets.
 - Incorporated into functional foods targeting weight management and energy boosts.

Why Choose Our Organic Quinoa?

- **Premium Quality:** Harvested and processed to retain maximum nutrients and flavor.
- **Certified Organic:** Produced under stringent organic standards.
- **Sustainable and Ethical:** Responsibly sourced from environmentally conscious farms.
- **Wide Range of Uses:** Ideal for food manufacturers, retailers, and health-conscious consumers.
- **Customizable Options:** Available in various packaging and formats to meet diverse needs.

Packing

