LD Exportaciones S.A.C.
Malecón Cisneros No. 1244, Of. 1102
Miraflores, Lima - Perú
Teléfono: +51 949 469 117
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Product Specification
Toasted Quinoa Flour

Quinoa is an ancient pseudo cereal that has been grown for over 5,000 years in the Andes Mountain, mainly around the Titicaca Lake region (Peru and Bolivia). Before the Spaniards arrived to South America, Quinoa was, together with potatoes and corn, the basis for their nutrition. Throughout the last years, value added products from Quinoa, such as Instant Quinoa Flour, have been developed in order to satisfy the needs of every consumer.

Process:
Once the white quinoa grain is cleaned, scarified, washed, selected, sorted and color classified, it is toasted until is completely cooked. The toasting process uses the appropriate temperature to cook the starch particles of the Quinoa and dehydrate the grain previously is transformed into flour. Once the quinoa toasted then is milled, sieved and packed.

Description:
Instant Quinoa Flour is a cream powder like product that, due to its pre-cooking process, dissolves easier in liquids and allows a higher absorption of nutrients because it is easier to digest. It contains all the health benefits of Quinoa Grains and it is ready to use.

Scientific Name	Family	Origin
Chenopodium quinoa	Chenopodiaceae	Peru

Characteristics:

ORGANOLEPTIC CHARACTERISTICS		
Taste:	Characteristic	
Appearance:	Powder	
Smell:	Characteristic	
Color:	Characteristic	

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PHYSIOCHEMICAL CHARACTERISTICS		
Moisture	‹8.00%	
Sieve	<0.5mm	
Saponin	Absent	
MICROBIOLOGICAL CHARACTERISTICS		
Total Aerobes Mesophilic	$< 1 \times 10^6$	cfu/g
Coliforms	$< 10^3$	cfu/g
E. Coli	Absent	cfu/g
Yeasts	$< 10^4$	cfu/g
Molds	$< 10^4$	cfu/g
Salmonella	Absent	in 25g
Bacilius Cereus	$< 10^4$	cfu/g
CONTAMINANTS		
Pesticides (*)	Absent	mg/kg
Aflatoxin B1	< 4.00	µg/kg
Aflatoxin B2	< 4.00	µg/kg
Aflatoxin G1	< 4.00	µg/kg
Aflatoxin G2	< 4.00	µg/kg
Zearelanona	< 100.00	µg/kg
Ochratoxin A	< 5.00	µg/kg
Lead (pb)	< 0.20	mg/kg
Cadmium (Cd)	< 0.10	mg/kg

(*) Pesticides are considered absent when no residue is measured above the detection limits of the gas and liquid cromatographer.

NUTRITION (in 100gr) **		
Energy	365	kj
Proteins	12.1	g
Fat	6.5	g
Dietary Fiber	4.0	g
Ashes	2.2	g
Carbohydrates	65.0	g
Calcium	100	mg
Phosphorus	150	mg
Iron	13	mg
Sodium	12	mg

(**)Values may vary

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Packaging:
Triple layer kraft paper bags of 25kg net, retail packaging, or as per clients request

Life-time and storage conditions
24 months in adequate conditions: indoor (no direct sunlight), cool, ventilated, dry environment:
Temperature: < 30°C
Relative Humidity: 45% - 75%

Uses
Instant Quinoa Flour is for direct consumption. It can be added to juices, smoothies, yogurts, creams, soups, etc. Moreover, it can also be used as wheat base and gluten-free baking.

Allergens:
We certify that the following food allergens are NOT present by direct addition (ingredient, food additive, processing aid, etc) or by cross contamination (products production line, transportation, etc.) of our product:

Crustaceans	Milk	Soybean	Mustard
Eggs	Mollusk	Tree nuts	Celery
Fish	Peanut	Wheat	
Lupine	Seeds	Sulphites	

Gluten Free:
We certify that our product is naturally gluten free

Non-GMO:
We certify that our product has NOT been genetically modified.

Product Certifications:
Organic:
       National Organic Program (USDA/NOP)
       European Union (EU)
       Peru (RTPO: Reglamento Técnico Peruano Organico)
Kosher by OU (Orthodox Union)
Quality by SGS or Control Union

HS Code:
       1904.90.00.00