

## Product Specification

### 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 Quinoa Flour, have been developed in order to satisfy the needs of every consumer.

**Process:**

The white quinoa grain is cleaned, scarified, washed, selected, sorted and color classified. Once the grain is pure, clean and homogenous in color, it is then grinded/milled, calibrating and sieved to obtain a quality flour product that still conserves all the nutritional characteristics of Quinoa.

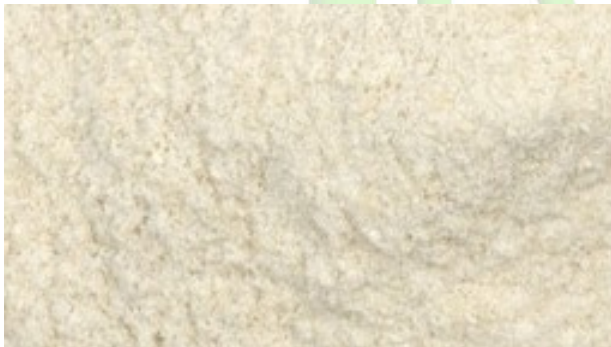
**Description:**

Quinoa Flour is a product of fine texture that is developed by the process of grinding and calibration of pearled quinoa (desaponified and selected quinoa). The benefits of Quinoa Flour are not only the high protein content, but also the presence of a balanced amino acid profile in the protein. Additionally it is a gluten free product that makes it ideal for the diet of people with celiac disease.

**Scientific Name**  
Chenopodium quinoa

**Family**  
Chenopodiaceae

**Origin**  
Peru



**Characteristics:**

ORGANOLEPTIC CHARACTERISTICS		
<b>Taste:</b>	Characteristic	
<b>Appearance:</b>	Powder	
<b>Smell:</b>	Characteristic	
<b>Color:</b>	Characteristic	

PHYSIOCHEMICAL CHARACTERISTICS		
Moisture	<13.00%	
Sieve	<0.5mm	
Saponin	Absent	
MICROBIOLOGICAL CHARACTERISTICS		
Total Aerobes Mesophilic	< 1x10 <sup>6</sup>	cfu/g
Coliforms	< 10 <sup>3</sup>	cfu/g
E. Coli	Absent	cfu/g
Yeasts	< 10 <sup>4</sup>	cfu/g
Molds	< 10 <sup>4</sup>	cfu/g
Salmonella	Absent	in 25g
Bacilius Cereus	< 10 <sup>4</sup>	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 chromatographer.

NUTRITION (in 100gr) **		
Energy	365	kJ
Proteins	10.1	g
Fat	2.7	g
Dietary Fiber	2.8	g
Carbohydrates	71.1	g
Calcium	170	mg
Phosphorus	75	mg
Iron	4.7	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**

Quinoa flour can be used in wheat-based and gluten-free baking. Its uses can vary from the daily use in a regular diet to the raw material in a variety of bakery, pastry, pasta products of good quality and high nutritional value.

**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:**

1102.90.90.00