

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



Want to learn more about this product or have any questions?

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