



QUINOA

Royal quinoa is a premium quality seed. It is cultivated in the region of Potosí in Bolivia. It is recognizable by its larger grains and its fluffier texture. This superfood, called the mother of all grains in Quechua (Native language), is known for its nutritional richness.

Royal Quinoa is a variety that can only be achieved in the saline areas at 4,000 meters high in the mountains of Bolivia.



Process

Pre-wash to extract the saponins, sorting, selection and packaging, preserving the nutritional properties of the raw material.

Benefits

- It contains all 9 essential amino acids for humans and an exceptional balance of proteins, fats and carbohydrates, reason why it becomes an excellent substitute for meat, milk and eggs.
 - It is ideal for feeding resistant to gluten persons, women in pregnancy and children.
 - It is gluten free.
 - It is high in calcium and fiber.
- It is a satisfying food, which helps to lose weight.



Uses

Quinoa grain can be prepared in many recipes such as soups, stews, puddings, fritters, desserts, bread, drinks, chips, flour and several others. Due to its nutritional value is ideal for infants, students, athletes, convalescent and seniors.

Product Lifetime

2 years under good storage conditions.

Storage Conditions

Dry and ventilated indoor environment (temperature 18°C / 65°F).

Primary Packaging

Multiwall paper bag of 25 KG / 25 LB net weight.

Nutritional facts

| Parameter | Concentration |
|-------------------|---------------|
| Kcal | 437,00 |
| Proteins (g) | 13.80 |
| Carbohydrates (g) | 59,70 |
| Lipids (g) | 5.00 |
| Iso Leucine (mg) | 470.00 |
| Leucine (mg) | 780.00 |
| Phenylanina (mg) | 540.00 |
| Tyrosine (mg) | 380.00 |
| Cystine (mg) | 380.00 |
| Methionine (mg) | 260.00 |
| Tryptophan (mg) | 140,00 |
| Valine (mg) | 590.00 |
| Minerals (g) | 3.40 |
| Calcium (mg) | 85.00 |
| Magnesium (mg) | 204.00 |
| Iron (mg) | 4.10 |
| Humidity (g) | 10,86 |

Physical Characteristics

| | |
|-----------------|----------------------------------|
| Name of Variety | Organic Royal Quinoa |
| Color | White, Red, Black |
| Appearance | Flattened, small and round beads |
| Grain Color | White, Red, Black |
| Taste | Sweet / Bitter |
| Aroma | Characteristic of the product |
| Humidity | Max. 13.5% |
| Saponin | Absence |



Microbiological Characteristics

| Parameter | Unit | Conventional Royal Quinoa |
|--------------------|---------|---------------------------|
| Aerobic Mesophilic | ufc/g | Max. 100 000 |
| Coliform | ufc/g | Max. 100 |
| E. Coli | ufc/g | <3 |
| Salmonella | in 25 g | Absence |
| Yeast | ufc/g | Max. 1000 |
| Mold | ufc/g | Max. 10 000 |

Maximum Allowable Parameters

| SPECIFICATION | Organic Royal Quinoa |
|---------------------|----------------------|
| Contrasting Variety | < 0.01% |
| Size | 2.0 mm (> 85%) |
| Atypical Grains | < 0.5% |
| Foreign Material | < 0.01% |