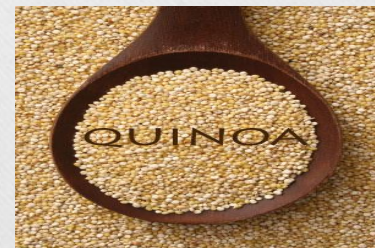


Organic quinoa
(Chenopodium quinoa willd)

Produced in Ecuador



Raw Material: Quinoa (*Chenopodium quinoa willd*)

- Description.
- Considered one of the richest protein Andean grains obtained by cutting, threshing, grinding and selection (ing); It contains amino acids such as leucine, isoleucine, methionine, phenylalanine, threonine, tryptophan and valine. The concentration of lysine in the protein of quinoa is almost twice in relation to other cereals and grasses. It does not contain cholesterol and is gluten free



Techniques and nutritional specifications

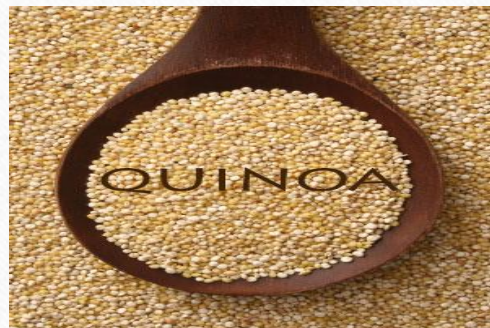


TECHNICAL SPECIFICATIONS	
Organoleptic	
Flavor	Characteristic
Max Humidity	11 %
Physical and chemical characteristics	
Weight per Hectolitre	Min. 0.700 Kg./ml.
Grains with Shell	Máx. 0%
Pink and brown grains	Máx. 0.05%
Damaged grains	Máx. 1%
Product description	
Mesh # 14	Min 60%
Mesh # 25	Max 40%
Saponin	0.01%

COMPARATIVE ANALYSIS OF NUTRITIONAL COMPOSITION QUINUA (100 GRAMS)	
Elements	Quinoa native Ecuador
Protein	18.0 g
Fat	6.0 g
Carbohydrates	53.0 g
Fibers	7.8 g
Vitamins and Minerals	15.2 g

WHY to consume organic Ecuadorian quinoa ?

- Ecuador is the third country in Latin America that exports quinoa worldwide. The type of quinoa produced by Ecuador has 7 to 8 times higher organoleptic characteristics than other countries of the region and is much more tasty than the others, as well.



Certifications

Our product is export to: United States, France, Germany, Belgium Holland and Colombia



Presentations packaging

- Polypropylene 25 kilograms bag
- Package (ing) of 500 grams Si-Plock
- Type of packaging to be agreed with the client, it depends on the volume of the purchase

