

ORGANIC QUINOA:
WHOLE GRAIN,
FLOUR, FLAKE
AND PUFFED



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The Incas thought of quinoa as the 'mother of all grains', and history of quinoa dates back almost 3000-4000 years ago. When the Spanish conquered Central & South America they forbade the cultivation of the seed, which almost saw it, become 'extinct'. Luckily enough quinoa cultivation was restored and is now thriving in many different locations. The plant itself usually grows to about 1-2m tall and has broad, powdery and alternating arranged leaves. Colors of the plant range from purple, green or red. The quinoa fruits usually vary in color from white to red or black.

Quinoa is used as a staple food diet in many South American countries and can be ground down into a flour form, however does not contain any gluten. It is high in protein, has essential vitamins and minerals such as calcium, phosphorus and iron, not to mention the 8 essential amino acids required for good health and repair. This is why many have given quinoa the pseudonym of SUPERFOOD.

Southlander proudly represents literally hundreds of Quinoa growers, and delivers to its clients and partners in commerce the most varied offer of washed quinoa seeds and processed quinoa, using the best of the best, as only The Southlander Catalogue could in order to establish itself as the ultimate partner in commerce when it comes to premium organic South American processed and bulk foods.



PRODUCT DESCRIPTION

White, Red, Black, Tricolor, White Quinoa Flour, White Quinoa Flakes and Puffed White Quinoa. Quinoa Flakes are thin and curved sheets of circular or oval typical cereal whitish or cream color. Puffed Quinoa is obtained after the grain has gone through a process of expansion, which is achieved through the abrupt change of temperature and pressure, by the explosive vaporization of water occurs within food material.

SENSORY CHARACTERISTICS

Typical - Color, Odor and Flavor



PHYSICAL AND CHEMICAL PROPERTIES WHOLE GRAIN

Broken Seeds Max. 5% Analysis in 100gr of sample
Moisture <13% Sartorius Moisture Analyzer
Size Approx. 90% over U.S. Standard Sieve # 14 (1.4mm)

PHYSICAL AND CHEMICAL PROPERTIES PUFFED AND FLAKES

Standard Plate Count Max. 10^5 cfu/g
Coliform Max. 10^2 cfu/g
Mold Max. 10^3 cfu/g
Yeast Max. 10^3 cfu/g
Bacillus Cereus Max. 10^3 cfu/g
Salmonella NEG / 25g
Moisture <7%



MICROBIOLOGICAL CHARACTERISTICS WHOLE GRAIN

Standard Plate Count Max. 5×10^5 ISO 4833 Ed 2003
Coliform Max. 500 cfu/g AOAC 991.14
Yeast Max. 2500 cfu/g BAM On-line Chap 18 Detec y Confirm
Mold Max. 10^4 cfu/g BAM On-line Chap 18 Detec y Confirm

ANALYSIS OF PESTICIDES

We comply with Ecuador's Organic Regulation, accredited by the IFOAM Accreditation Program on the Americas.

Less than 5% of traceable synthetic additives like pesticides, chemical fertilizers, dyes, and industrial solvents, remain after production, handling and processing of our organically grown agricultural products.



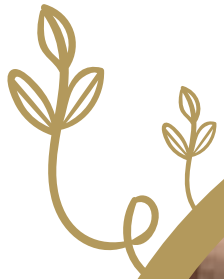
PACKAGING, LABELING AND STORAGE

Packing: plastic based bulk, in paper bags trilaminates, or polypropylene bags, food grade, or according to customer specifications.

Reception conditions: product should be shipped and handled in sanitary conditions.

Storage conditions and life: dry, fresh place for 12-24 months.

Net Weight: 45kg Bulk, 250gr, 500gr, 1000gr retail presentations to customer specifications and customizable labeling, otherwise branded 'Southlander'.



USES AND CATALOGUE PRODUCT CODES

Grains are toasted to produce flour Grain quinoa can be cooked and be added to soups, pastas, salads, stews, breads, cookies, cakes, or as plain cereal. Quinoa grain can be fermented to obtain beer, when cooked takes a nut-like flavor. Puffed Quinoa and Quinoa Flakes are essentially used as a supplement ingredient for breakfast, accompanied by yoghurt or milk, in form it is used as a supplement in juices, soft drinks and desserts. Also for its high nutritional value it is ideal in the diet of infants, students, athletes, convalescents and seniors.

CODES



Whole Grain White Quinoa 250gr bag - QUIGRAWHT250
Whole Grain White Quinoa 500gr bag - QUIGRAWHT500
Whole Grain White Quinoa 1000gr bag - QUIGRAWHT1000
Whole Grain White Quinoa 45kg bulk - QUIGRAWHT45000

Whole Grain Red Quinoa 250gr bag - QUIGRARED250
Whole Grain Red Quinoa 500gr bag - QUIGRARED500
Whole Grain Red Quinoa 1000gr bag - QUIGRARED1000
Whole Grain Red Quinoa 45kg bulk - QUIGRARED45000

Whole Grain Black Quinoa 250gr bag - QUIGRABLK250
Whole Grain Black Quinoa 500gr bag - QUIGRABLK500
Whole Grain Black Quinoa 1000gr bag - QUIGRABLK1000
Whole Grain Black Quinoa 45kg bulk - QUIGRABLK45000



Whole Grain Tricolor Quinoa 250gr bag - QUIGRATRI250
Whole Grain Tricolor Quinoa 500gr - QUIGRATRI500
Whole Grain Tricolor Quinoa 1000gr - QUIGRATRI1000
Whole Grain Tricolor Quinoa 45kg bulk - QUIGRATRI45000

White Quinoa Flour 250gr bag - QUIFLOWHT250
White Quinoa Flour 500gr bag - QUIFLOWHT500
White Quinoa Flour 1000gr bag - QUIFLOWHT1000
White Quinoa Flour 45kg bulk - QUIFLOWHT45000

White Quinoa Flakes 250gr - QUIFLAWHT250
White Quinoa Flakes 500gr - QUIFLAWHT500
White Quinoa Flakes 1000gr - QUIFLAWHT1000
White Quinoa Flakes 45kg bulk - QUIFLAWHT45000

Puffed White Quinoa 250gr bag - QUIPPFWHT250
Puffed White Quinoa 500gr bag - QUIPPFWHT500
Puffed White Quinoa 1000gr bag - QUIPPFWHT1000
Puffed White Quinoa 45kg bag - QUIPPFWHT45000



SOUTHLANDER

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