

Puffed Quinoa

DESCRIPTION

Puffed Quinoa is a nutritious, puffed, whole-grain product. It has a unique, nutty, and toasted flavor and a “soft crunch” texture that adds essential fiber, protein, and vitamins to a variety of applications. Quinoa is a complete source of protein as it contains all of the essential amino acids.

APPLICATIONS & FUNCTIONAL BENEFITS

- Improve mouth feel and add crunch to baked goods, bars, cereals, etc.
- Assists with binding and water absorption.
- Use as a nutritive, gluten-free additive for breading, garnishes, etc.
- Increase eye appeal when used in baked goods, coatings, and confections.
- Holds natural and artificial colors and flavors well, reducing the need for other additives, thereby improving cost structure and allergen profile.
- Replacement for wheat, sesame, soy, and other puffed pieces.
- Use to achieve a clean label by simplifying an ingredient list.

USAGE RECOMMENDATIONS

Use as needed to meet visual, palate, and nutritional requirements.

INGREDIENT DECLARATION

Puffed Quinoa, Organic Puffed Quinoa

PHYSICAL PROPERTIES

Color & Appearance: light tan puff
Texture: soft crunch
Odor & Flavor: mild odor and sweet flavor
 less than or equal to 11%
Moisture: less than or equal to 10 ppm
Gluten:

MICROBIOLOGICAL ANALYSIS

Testing completed upon customer request.

SHELF LIFE & STORAGE REQUIREMENTS

12 months when stored unopened at ambient temperature (70°F, <55RH) and away from sources of strong odor, steam, heat and humidity.

PACKAGING

3-ply multiwall bags and totes and to customer specifications.

NUTRITIONAL INFORMATION	
Serving Size	100 g
Amount Per Serving	
Calories	381.7
Fat	4.7 g
Saturated	0.8 g
Carbohydrates	71.6 g
Sugar	1.4 g
Dietary Fiber	4.7 g
Protein	9.9 g
Salt	0.01 g

Analysis conducted on representative sample. This information is furnished without warranty, expressed or implied. No legal responsibility is assumed for the use of, or reliance on, this data. As additional nutritional information becomes available, these nutritional values are subject to change.

CERTIFICATIONS AND REQUIREMENTS

Kosher: Certified Kosher
Non GMO: Quinoa contains no genetically modified material
Organic: Certified Organic
Gluten Free: Certified Gluten Free
Allergens: Produced in a facility free of the top 8 allergens
GSFI Certified: Produced in a Certified SQF facility

FACILITY CERTIFICATIONS

