



QUINOA

The **Ecological QUINOA** stands out among our crops, varieties Titikaka (white), Pasankalla (red) and Altiplano (white).

Available raw or dry and packed after desaponification process.



Because of its beneficial properties, Quinoa is considered by the Food and Agricultural Organization (FAO) of the United Nations as “food for the future generations”.

Our farming is totally organic (we count with the organic farming certification **QUALITAS NATURA**). We do not use of pesticides or fertilizers.



WE ARE A FARMING COMPANY DEDICATED TO THE ECOLOGICAL PRODUCTION OF QUINOA, OLIVE OIL, ALMONDS AND GRAPES IN OUR PLANTATION LOS JARALES DE LA MANCHA.

FOR FURTHER INFORMATION PLEASE CONTACT
ALBORIS MANCHA S.L. – PASEO DE LA MOTA Nº 10 – C.P. 13620 PEDRO MUÑOZ (CIUDAD REAL)



DATA SHEET

Quinoa cultivated and processed in our plantations located in Las Labores (Ciudad Real, Spain) under an organic farming system, counting with the ecological certification. The quinoa farming is in January-February and the harvest in May-June.

Once picked up, we clean, desaponificate, classiffy and pack

Product: Organic Quinoa

Varieties:

- White: Titikaka, Altiplano and Salcedo
- Red: Pasankalla

Type of farming: Organic certified

Humidity: The grain is packed with 12 % humidity

Saponines: Absence

Volume of production: 100.000 kg /year

Packing: Different formats

Storage: In a closed, dry and well-ventilated place at room temperature

■ ORGANOLEPTIC CHARACTERISTICS

Appearance: Grain of 1.5- 2 mm, medium hardness

Colour: According to the variety, light

Smell and Flavour: According to the grain

Aspect: Grains of homogeneous colour

Content in water: <12%

Purity: > 99,7%

■ MICROBIOLOGIC PARAMETERS

Microbiologic parameter: Value (UFC/g)

Total Aerobics: $\leq 3 \times 10^6$

Yeasts and moulds: $\leq 5 \times 10^3$

Total Coliforms: $\leq 1 \times 10^3$

Staphylococcus aureus: ≤ 100

E. Coli: Absence

Salmonella: Absence

Shelf life: The product retains its specific properties during a minimum of 24 months from production.

■ NUTRITIONAL FACTS (100gr) *

Calories	1500-1842 kJ 360-440 kcal
Fat	5-7g
Carbohydrates	59-63g
Protein	11-15g
Fiber	6-8g
Sodium	0,02g

**Illustrative values due to the nature of the product*



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