The background of the slide is a close-up photograph of a wooden bowl filled with yellow quinoa. The bowl is made of dark wood with a visible grain. The quinoa grains are small, oval-shaped, and have a light yellow color. The lighting is soft, highlighting the texture of the quinoa and the wood.

QuinoaClub[®]

A world of healthy foods

Industrial Portfolio

Quinoa:

The best source of vegetable protein for the food industry



The quinoa grain is a nature hidden secret, ancient food from the Andean territories, and a treasure for the upcoming generations.

The quinoa is a food product with very valuable nutritional properties, like its great essential amino-acids profile which makes quinoa a balanced protein source, and one of the most protein-rich foodstuffs among the vegetable kingdom.

Non-GMO certified grain - SGS International

100%
Vegan

The quinoa grain has all of the essential amino-acids

Quinoa



Certified as free
of pesticides and
heavy metals



Gluten Free products



Non-GMO certified grain - SGS International



Quinoa grain

Product description

Quinoa grain, sweet white variety. Desaponified by mechanical treatment. Selected and classified.

Applications

Inclusion in whole grain mixes (granola and bakery products), milling processes.

Packaging

Polypropylene sacks per 25 kilograms

Shelf Life

12 months

16%
Protein

12%
Fiber





Quinoa flakes

Product description

Selected and classified quinoa grain, precooked and rolled. Flakes obtained from selected and pre-cooked quinoa grain.

Applications

Elaboration of whole grain foods (granola and cereal bars), bakery products, cereal mixes.

Instant flakes

Packaging

Polypropylene sacks per 10 kilograms | Corrugated box

Shelf Life

12 months

Technical specifications according to legislation NTC 6071

16% Protein
12% Fiber





High biological
value protein

Good protein source



Quinoa flour

Product description

Thermally-stabilized quinoa flour in order to assure higher digestibility, longer shelf life, microbiological stability, and inactivation of antinutritional factors.

Applications

Ideal for bakery products, raw material for extrusion, and food mixes.

Packaging

Polypropylene sacks per 20 kilograms.

Shelf Life

12 months

Technical specifications according to legislation NTC 6069

Particle distribution

75% pass through mesh #60 (250 µm)

55% pass through mesh #70 (212 µm)

52% pass through mesh #80 (180 µm)

16%
Proteína

12%
Fibra



Fortified
pasta



High protein quinoa flour (Instant)

Product description

Quinoa seed flour

Applications

Instant foods, infant and specialized foods, nutritional and/or nutraceutical supplements, drink nutritional enrichment and many more.

Packaging

Polypropylene sacks per 20 kilograms



35% Protein



Protein
up to
35%



.Instant.



*Minimal digestibility
68% of Carbohydrate
and 59% of protein*



Pre-gelatinized instant quinoa flour

Product description

Extruded quinoa flour. This product has higher microbiological stability, great sensory profile, higher digestibility, and better water solubility.

Applications

Instant foods, infant and specialized foods, nutritional and/or nutraceutical supplements, drink nutritional enrichment, soup instant powder mixes, shakes, puddings, and many more.

Packaging

Polypropylene sacks per 20 kilograms

Particle distribution

85% pass through mesh #60 (250 μm)
69% pass through mesh #70 (212 μm)
65% pass through mesh #80 (180 μm)

16% Protein
6% Fiber

.Easy digestion.





Extruded and hydrolyzed quinoa flour

Product description

Additional to the extrusion process, the flour undergoes an enzymatic hydrolysis process in order to maximize its digestibility, sensory attributes, texture, and water absorption and solubility. This allows several technological and functional applications in food products and processes.

Applications

Infant foods, elderly food, dietary, nutraceutical, and pharmaceutical supplements. Dairy products, and milk formulas enrichment, juices or extracts enrichment. Bakery products, pastas, doughs and vegan milks.

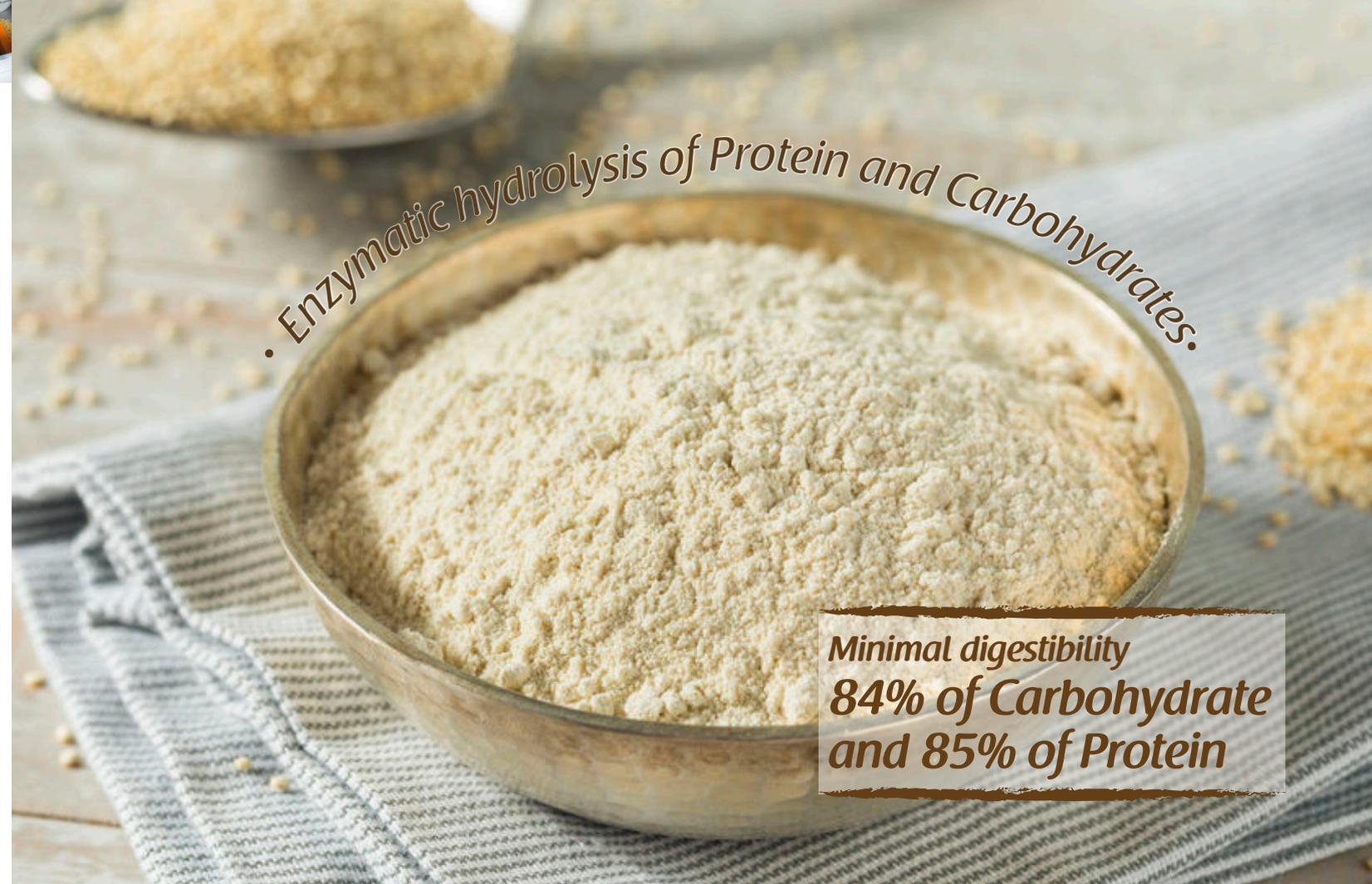
Packaging

Polypropylene sacks per 20 kilograms.

Shelf Life

12 months

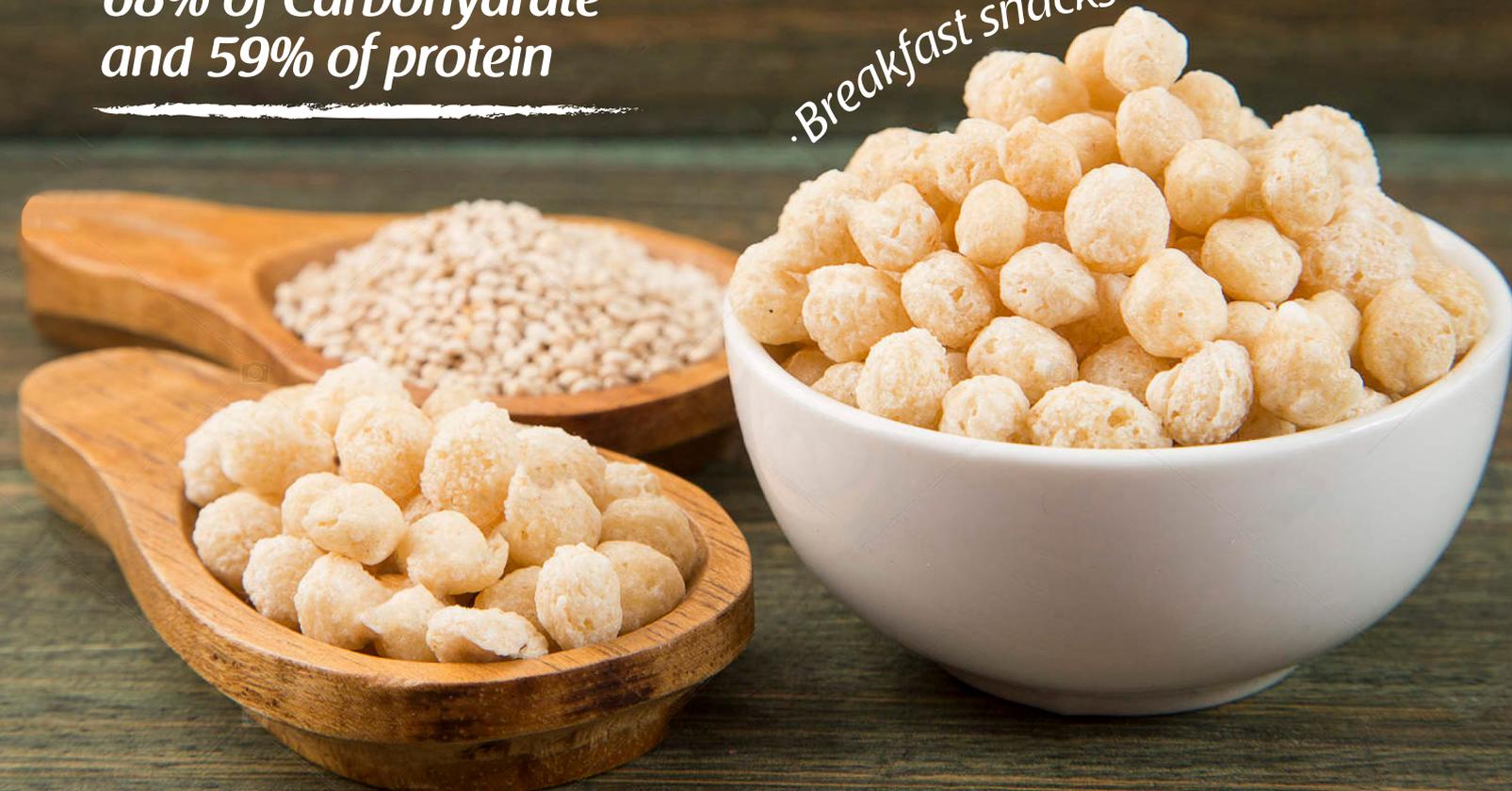
17% Protein
5% Fiber



Minimal digestibility
84% of Carbohydrate
and 85% of Protein

*Minimal digestibility
68% of Carbohydrate
and 59% of protein*

Breakfast snacks



Quinoa Puff 100% | Quinoa balls

(Quinoa expanded)

Product description

Extruded quinoa grain, expanded using a double screw extruder. The puff balls can be coated or flavored.

Applications

Breakfast snacks, cereal or granola bars, candy production, chocolate-coated products.

Packaging

High barrier plastic bags per 2 kilograms
Box per 4 kilograms

Shelf life

12 months

17% Protein
5,14% Fiber



Extruded Cereals

Product description

Extruded cereal mix: corn, rice, quinoa, amaranth, sacha inchi. Different shapes and sizes, with natural or artificial coloring agents.

We custom-develop the extruded cereal according to the client requirements.

Applications

Breakfast snacks, sweet snacks, granola mix.

Extruded puffs maquila

Breakfast cereals, gluten-free:

With Andean grains (quinoa and amaranth), with inclusion of grains rich in fatty acids and dietary fiber, as Chía. Addition of natural Aloe Vera extract is possible.

Gluten free snacks:

Multicereal quinoa extruded puffs, with amaranth and/or chia, with sweet coatings (we use low glycemic index edulcorants, like organic raw sugar, raw cane sugar, sucralose and fructose), with natural or artificial flavoring agents.



21%
*potential
protein
content*



Consulting on R&D+I processes and products with our raw materials

Our R&D+I team is highly qualified to provide the best attention and assessment to our customer's needs. We guarantee you with high satisfaction regarding to the developed products, adjusted to your quality policies and requirements. We advise the development teams of our customers in the use and application of our raw materials.

We assess our R&D+I teams in the use and application of our raw materials.

*Snacks, granola,
cookies, cereals,
powder mixes...*



*Quinoa:
the best source
of vegetable
protein for the
food industry*





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