

**Product** Pre-Gel Flour

**Description** Pre-Gel Flour (formerly known as “QuinGel”) is a pre-gelatinized whole milled quinoa. The powder retains nutritional properties of the whole grain, while being appropriate for a variety of applications including replacement of modified starches in applications such as puddings, soups, and dressings; addition to beverages and baked goods.

**Ingredients** Golden Quinoa

- Features**
- Contain all nine essential amino acids
  - Trace vitamins and minerals
  - Low glycemic index relative to rice, wheat, and other grains
  - Traceable to field
  - Non-GMO
  - Gluten-Free
  - Kosher

**Shelf Life & Storage** 12 months when stored in a clean, cool, and dry area. Avoid exposure to extreme temperature variations. Do not store near perfumed products, soaps, detergents, cleaning solutions, or any other such chemicals.

**Packaging** 50 lb bag, tote

<b>Specifications</b>	<b>Item</b>	<b>Limit</b>
	Moisture	<= 12%
	Bulk Density	600-700 g/L

**Date Issued** Jan 24, 2020

Company: \_\_\_\_\_  
 Agreed by (name print): \_\_\_\_\_  
 Title: \_\_\_\_\_  
 Signature: \_\_\_\_\_  
 Date: \_\_\_\_\_

(For NQ use only) Reviewed by: _____ Title: _____ Signature: _____ Date: _____
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