

ODOD LLC offers premium bulk Quinoa Flour, a nutrient-rich, gluten-free flour ideal for Indian rotis, dosas, pakoras, and gluten-free baking. Our finely milled quinoa flour ensures consistent quality and authentic taste. Available in 10 lb, 25 lb, and 50 lb bulk packs, processed under FDA and FSSA

Product code	ODOD-0754
Category	Flours & Grains
MOQ	500 kg (larger volumes by FCL/LCL as required)
Packing options	10 lb, 25 lb and 50 lb multi-wall kraft paper bags with inner food-grade PE liner; 20 kg and 25 kg bulk export bags; 500 kg / 1000 kg FIBC jumbo bags; private label and printed retail packing available on request. Palletised and shrink-wrapped for container loading.
Shelf life	12 months from date of packing in original sealed packing, stored in a cool, dry place below 25 C and below 60% RH
HS code	11029090
Availability	available
Ash	max 3%
Size	98% through 80 mesh (approx. 180 micron)
Color	Off-white to pale cream, natural
Grade	Food grade, milled from Grade A whole quinoa seeds
Gluten	Not detected (gluten-free process, less than 20 ppm)
Purity	min 99.5% quinoa flour, no additives or bleaching agents
Protein	12-15% (dry basis)
Moisture	max 10%
Admixture	max 0.5%
Aflatoxin	Total aflatoxin max 10 ppb, B1 max 5 ppb
Treatment	Cleaned, de-stoned, saponin washed, dried and milled; steam sterilisation optional on request
Crude fibre	max 7%
Fat content	5-7%
Yeast mould	max 1,000 cfu/g
Flavor aroma	Mild, characteristic nutty; free from rancid or fermented odour
Heavy metals	Within Codex/US FDA limits (Pb max 0.2 ppm)
Product form	Fine milled flour, free flowing
Foreign matter	Nil, metal detected and sieved

Saponin content	max 0.05% (washed/de-saponified seed)
E coli salmonella	Absent
Total plate count	max 50,000 cfu/g
Total carbohydrates	60-68%

Values are typical for the grade and vary by lot and season; contractual specifications, tolerances and test methods are stated in the quotation. Country of origin is stated on the quotation and shipping documents. Certifications: US FDA, ISO, Halal, HACCP, GMP; certificates supplied with each quotation. Request a quotation at <https://odod.us/products/flours-grains/quinoa-flour-chenopodium-quinoa> or hello@odod.us.