

South American and North America Quinoa





Small, light-colored, round seeds with an unmistakably nutty, earthy flavor. Our identity preserved varieties are traceable to the source. Lively flavor with a fluffy, soft crunch, our quinoa provides a star role in side dishes and complements bars, bowls, artisan-style breads and more.

FORMATS	SOUTH AMERICAN <i>Organic & Conventional</i>			COLORADO <i>Conventional</i>	
	RED	BLACK	WHITE	WHITE	MULTI-COLOR
Whole Seeds	✓	✓	✓	✓	✓
Whole Grain Flour			✓	✓	
Flakes			✓		
Multigrain Blends & Mixes	✓	✓	✓	✓	✓
Quinoa & Rice Blends	✓	✓	✓	✓	✓

YOUR COMPLETE QUINOA SOLUTION

South American Quinoa

- Pre-washed
- Supports smallholder traditional Andean farmers
- Tricolor and custom blends available
- Gluten-free facility to clean and pack in California
- Sourced from farmers practicing sustainable farming techniques

North American Quinoa

- Locally grown in Colorado using heirloom seeds
- Supports sustainable farming practices
- Complete traceability back to the farm
- Comparable taste, color and size to South American quinoa
- Pre-washed using unique low-water cleaning process
- Kosher certified



Pack Sizes Available

Retail Stand-up Pouches: 9 oz. - 5 lbs.
 Foodservice/Bulk: 5 - 25 lbs.
 Industrial: 50 lbs., 2000 lb. totes



For sales inquiries or to request a sample, contact us at 888-680-0013 or visit ardentmills.com

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