# **ORGANIC MIX CHIA BLACK & RED SEEDS**

# Salvia Hispanica Family Lamiaceae

# PRODUCT SPECIFICATION

PRODUCT CODE: ORCHI34989:

### **PRODUCT CHARACTERISTICS**

**Botanical Name** 

Plant Part

Description

Flavor

Solubility

Preservatives

Origin

Tariff Code

**Shipping Classification** 

Storage

Availability

### **SPECIFICATION**

Lamiaceae

Chia Seeds (Red and Black)

Black and red Seeds

Typical natural

Not water soluble

None

Peru

0813.30.00

70 M

Dry at 20 C / 70 F

Year-round



# 4 More Info. Or 2 Order Click here:



### **DESCRIPTION:**

Chia seeds are the edible seeds of *Salvia hispanica*, a flowering plant in the mint family (Lamiaceae) native to Central America, or of the related *Salvia columbariae* of the southwestern United States and Mexico. Chia seeds are oval and gray with black and white spots, having a diameter around 1 millimetre (0.04 in). The seeds are hydrophilic, absorbing up to 12 times their weight in liquid when soaked and developing a mucilaginous coating that gives chia-based foods and beverages a distinctive gel texture. There is evidence that the crop was widely cultivated by the Aztecs in pre-Columbian times and was a staple food for Mesoamerican cultures. Chia seeds are cultivated on a small scale in their ancestral homeland of central Mexico and Guatemala and commercially throughout Central and South America, Genotype has a larger effect on yield than on protein content, oil content, fatty acid composition, or phenolic compounds, whereas high temperature reduces oil content and degree of unsaturation, and raises protein content

### **APPLICATIONS:**

Dried chia seeds contain 6% water, 42% carbohydrates, 16% protein, and 31% fat. In a 100-gram amount, chia seeds are a rich source (20% or more of the Daily Value, DV) of the B vitamins, thiamin and niacin (54% and 59% DV, respectively), and a moderate source of riboflavin (14% DV) and folate (12% DV). Several dietary minerals are in rich content, including calcium, iron, magnesium, manganese, phosphorus, and zinc (all more than 20% DV; see table).

The fatty acids of chia seed oil are mainly unsaturated, with linoleic acid (17–26% of total fat) and linolenic acid (50–57%) as the major fats

#### **INGREDIENT STATEMENT**

Produced with Organic Dried Chia.

#### ALLERGEN STATEMENT

There is no historical date available of any case of Allergies with Dried Chia Seeds- Produced with 100% Natural organic Chia seeds with no carriers, confirmed Allergen Free.

# Chia seeds, dried, raw

Nutritional value per 100 g (3.5 oz)		
Energy	486 kcal (2,030 kJ)	
Carbohydrates Dietary fiber	42.1 g 34.4 g	
Fat	30.7 g	
Protein	16.5 g	
Vitamins	Quantity	%DV <sup>†</sup>
Vitamin A equiv.	54 µg	7%
Thiamine (B <sub>1</sub> )	0.62 mg	54%
Riboflavin (B <sub>2</sub> )	0.17 mg	14%
Niacin (B <sub>3</sub> )	8.83 mg	59%
Folate (B <sub>9</sub> )	49 µg	12%
Vitamin C	1.6 mg	2%
Vitamin E	0.5 mg	3%
Minerals	Quantity	%DV <sup>†</sup>
Calcium	631 mg	63%
Iron	7.7 mg	59%
Magnesium	335 mg	94%
Manganese	2.72 mg	130%
Phosphorus	860 mg	123%
Potassium	407 mg	9%
Zinc	4.6 mg	48%
Other constituents	Quantity	
Water	5.8 g	

#### **ALLERGEN STATEMENT**

There is no historical date available of any case of Allergies with Dried Chia Seeds - Produced with 100% Natural organic Apples with no carriers, confirmed Allergen Free.

### CHIA SEEDS IS PRODUCED/PROCESSED FROM RAW MATERIALS THAT ARE:

Not genetically modified.

No enzymes, preservatives or additives are used during the production.

No Irradiation is used in or during the process.

No ETO used

BSE FREE.

No Gluten.

They are Vegetarian and Vegan

## PACKAGING and STORAGE

Industrial: Double line Plastic Bag heat-sealed, corrugated carton. Store in Dry Place, away from light, in original and closed packaging, avoiding direct contact with the floor, store in temperatures between 20 C (71 F) and 25 C (73 F), This product may be hygroscopic.

## SHELF LIFE

36 months from production date, after manufacturer packing opened valid for maximum 12 months.