

ABOUT QUINOAPRO™ 88

Wellmonk® QuinoaPro™ 88 is a premium quinoa protein isolate produced from carefully selected quinoa seeds using advanced protein isolation technology. Rich in essential amino acids and naturally gluten-free, it delivers outstanding nutritional quality, excellent digestibility and clean-label functionality for nutritional beverages, sports nutrition, bakery, dairy alternatives and premium functional foods.

*The Ancient Grain.
The Future of Protein.*

UP TO
88%
PROTEIN
(DRY BASIS)

KEY BENEFITS



WIDE RANGE OF APPLICATIONS

NUTRITIONAL BEVERAGES

- Protein Powders
- Meal Replacement
- RTD Protein Drinks
- Protein Smoothies
- Clinical Nutrition
- Functional Beverages

Usage: 5 – 30%

SPORTS NUTRITION

- Protein Blends
- Recovery Nutrition
- Muscle Building
- Protein Sachets
- Mass Gainers
- Protein Shakes

PLANT-BASED DAIRY

- Plant Milk
- Vegan Yogurt
- Vegan Cheese
- Creamers
- Protein Ice Cream
- Frozen Desserts

NUTRITION BARS

- Protein Bars
- Energy Bars
- Granola Bars
- Healthy Snack Bars

BAKERY APPLICATIONS

- Protein Cookies
- Protein Biscuits
- Bread
- Brownies & Muffins
- Cakes

HIGH PROTEIN FOODS

- Pasta
- Noodles
- Instant Meals
- Protein Rice Mixes
- Ready Meals

PLANT-BASED MEAT

- Burger Patties
- Nuggets
- Kebabs
- Sausages
- Meat Analogues
- Dumpling Fillings

BREAKFAST NUTRITION

- Breakfast Cereals
- Granola
- Protein Muesli
- Protein Oats
- Protein Porridge

PREMIUM NUTRITION

- Children's Nutrition*
- Senior Nutrition
- Clinical Foods
- Women's Nutrition
- Healthy Ageing

*Subject to regulatory and formulation requirements.

INSTANT FOODS

- Soup Mixes
- Instant Upma
- Instant Curry Mixes
- Protein Khichdi
- Functional Ready Meals

TECHNICAL SPECIFICATIONS

PARAMETER	SPECIFICATION (MAX ALLOWABLE LIMIT)	TEST METHOD
Appearance	White to cream free flowing powder	Visual Inspection
Loss on Drying	3 – 8 %	ISI, SP:18
Protein Content	80 – 90 %	GAFTA 130 4:1-2008
Crude Fat	0 – 2 %	GAFTA 130 3:0-2008
Ash	3 – 8 %	IP-2014
pH in Solution	4.0 – 6.5	ISI, SP:18
Total Fiber	1 – 5 %	ISI, SP:18

Note: Specification values are typical and may vary slightly from batch to batch.

NUTRITIONAL INFORMATION

(Approx. Values per 100 g)

PARAMETER	VALUE
Energy	385 kcal
Total Fat	0.95 g
Saturated Fat	0.20 g
Trans Fat	0.00 g
Cholesterol	0.00 g
Protein	88.00 g
Carbohydrates	0.00 g
Total Sugar	0.00 g
Dietary Fibre	3.50 g
Sodium	50 mg

AMINO ACID PROFILE (g/100 g Protein)

ESSENTIAL AMINO ACIDS (EAA)		NON-ESSENTIAL AMINO ACIDS (Non-EAA)	
Amino Acid	Amount	Amino Acid	Amount
Histidine	3.90	Alanine	1.40
Isoleucine	3.95	Arginine	1.70
Leucine	4.80	Aspartic Acid	8.60
Lysine	1.60	Cysteine	2.90
Methionine	1.90	Glutamic Acid	12.40
Phenylalanine	2.20	Glycine	2.30
Threonine	2.90	Proline	8.60
Tryptophan	2.50	Serine	3.90
Valine	3.50	Tyrosine	6.30
TOTAL EAA (Including BCAA): 42.98 g/100 g		TOTAL AMINO ACID: 87.65 g/100 g	

MICROBIAL SPECIFICATIONS

PARAMETER	SPECIFICATION (MAX ALLOWABLE LIMIT)	TEST METHOD
Total Count	0 – 5000 cfu/g max	FSSAI Manual on Method of Microbiological Testing – 2016
Yeasts	0 – 100 cfu/g	
Moulds	0 – 100 cfu/g	
E. Coli	Absent	
Salmonellae	Absent	

HEAVY METAL SPECIFICATIONS (ppm)

PARAMETER	SPECIFICATION (MAX ALLOWABLE LIMIT)	TEST METHOD
Lead	0 – 10 ppm	Manual of Methods of Analysis of Foods (FSSAI)
Arsenic	0 – 10 ppm	
Mercury	0 – 10 ppm	
Cadmium	0.01 – 10 ppm	
Iron	0.01 – 10 ppm	

STORAGE & PACKAGING

Storage Condition	Store in a dry and clean place, at an ambient temperature away from direct sunlight.
Shelf Life	24 months from the date of packaging.
Packaging	Available in 10 kg, 20 kg & 25 kg food grade multi-layer bags.

REGULATORY & QUALITY COMPLIANCE

- COA provided for every lot.
- Heavy metals, pesticides, aflatoxin reports tested by NABL certified lab as stated by FSSAI, provided in every 6 months once.

*Processed in a facility that also handles wild soy and tree nuts.

OUR CERTIFICATIONS



OTHER ASSURANCES

- ✓ Conventional non-organic
- ✓ Advanced separation technology
- ✓ Excellent functionality
- ✓ Neutral taste & smooth mouthfeel
- ✓ Naturally gluten-free
- ✓ 100% plant based protein