



ANDEAN NATURALS ORGANIC QUINOA

# A SUSTAINABLE SOURCING STORY







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## FROM THE ANDES TO **YOUR TABLE**

Supplying Costco with reliability, quality and competitive pricing, Andean Naturals organic quinoa seeds may be small in size, but their history spans centuries. These plants were first grown and harvested about 5,000 years ago in the Andean region of South America, and most of the world's quinoa comes from Bolivia and Peru today.

Quinoa is often referred to as a whole grain, but it is actually seed harvested from a plant called a goosefoot, and more closely related to spinach and beets than grains.



# SUPPORTING SMALL FARMERS

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Andean Naturals organic quinoa is cultivated by traditional smallholder farmers, who are committed to sustainably growing organic quinoa.

Through partnership and support, farmers not only achieve organic cultivation but also access to markets that pay fair trade prices for their quinoa. Our work aligns with the farmers' goals to improve their living conditions and provide better education for their children while protecting their natural environment and preserving their culture.

## DID YOU KNOW?

In the past 10 years, Bolivian exports of quinoa have tripled to 34,000 metric tons per year. This boom increased the incomes of farmers from an average of USD 35 per family per month to USD 350!

Source: INE (The National Institute of Statistics of Bolivia), 2019







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## A HERITAGE OF **SUSTAINABILITY**

Quinoa is hailed as a sustainable food source due to its efficient use of resources\*. Unlike rice, which requires about 7 feet of water per acre per year to grow, quinoa needs only 8-12 inches. A highly resilient plant, quinoa thrives where no other crops are viable, including the land surrounding the Andean Plateau where farmers must cope with drought, frost, high winds, and sandy soil at 12,000 ft. altitudes.

\*Quinoa is considered a sustainable food source due to its significantly lower water requirements than other crops, including rice.





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## IT ALL STARTS WITH **THE SOIL**

Andean Naturals is facing the challenge of increased demand for quinoa head on by promoting soil health and sustainable organic farming practices through partnerships with our suppliers. The soil health program instituted by our suppliers in the Bolivian High Andean Plateau addresses the challenges of wind erosion and low organic matter in the soil. Sustainable farming practices since 2010 have improved the yields of traditional farms by 83% and doubled the average household's income.

Source: Jacha Intl. Industrial 2020 Farmer Program





# THE JOURNEY FROM SOUTH TO NORTH

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Quinoa grown on traditional family farms is the start of our process. Farmers keep enough for their own nutrition, and decide how much of their crop they want to sell. After harvest, the quinoa is washed, rinsed, and cleaned in Bolivia before shipping to our dedicated gluten-free U.S. processing and packaging facility in Yuba City, California.

Our integrated supply chain ensures the product's traceability from smallholder organic farms through storage, cleaning, import, and shipping to stores near you.











& ANDEAN NATURALS ORGANIC QUINOA  
**THANK YOU!**

Andean Naturals is a division of Ardent Mills, LLC.

