



SPEC QUINOA

(CHENOPODIUM QUINOA WILLD.)

CV. DAGR

QUINOA QUALITY APS
TEGLVÆRKSVEJ 10
DK-4420 REGSTRUP

CVR 40610588

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Dagr is a new sweet variety. It is early maturing, tolerant to rain and wind and also tolerant to lodging. It has large seed.



Technical specs

Seed weight, mg	Seed colour	Flower colour	Type	Growth duration, days
3.0	Yellow	Yellow	Non-bitter (sweet)	120-150

Saponin (1-10, 10 highest)	Stress tolerance	Packaging	Storage	Additional information
0	Drought, salinity, frost	10 and 20 kg	Cool and dry	

Nutritional value

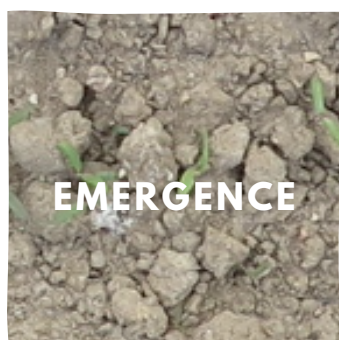
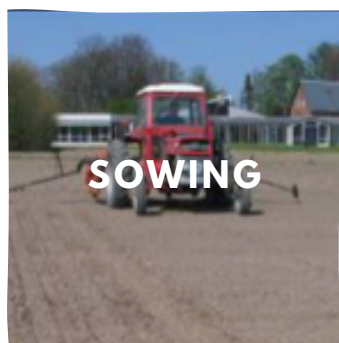
Quinoa has a high oil content (7% compared to 2% in cereals), and a high content of poly-unsaturated fatty acids (omegas). It has a high protein content,

including a high lysine- and methione content (double of cereals). Quinoa has a high iron content, 50% higher than in cereals, and higher than any other crop.

Nutrients pr. 100g	
Energy 1496 kJ /356 kcal	
Fat	7,3 g
- Incl saturated fatty acids	0,9 g
Carbohydrate	53 g
- Incl sugar	2,5 g
Dietary fiber	13 g
Protein	13 g
Salt	0 g
Iron	4,7 mg



Cultivation instruction



Climate zone	Europe (n to s), Asia, Africa, South America
Soil type	Sandy-loamy
Establishment	Clean, humid seedbed
Seed bed	Clean and humid
Sowing conditions	High quality seed
Sowing date	Early in spring
Row spacing	25-50 cm
Sowing rate	10 kg/ha
Weed control	Mechanical
Nutrient requirement	Organic manure or fertilizer containing 80 kg N, and P and K dependent on soil
Diseases and pests	Downy mildew, black aphids
Harvest	Direct combining
Yield	1-2.5 t/ha
Post harvest	Dry immediately after harvest, clean, dehull



USES

Quinoa is attractive for food purpose. Main use of the primary product, the seed, is for human consumption, and the other plant parts are used for animal feed or for soil improvement.

Dagr is a sweet quinoa variety.

No nutrients are lost as in the physical processes with quinoa, hence nutritional quality is higher in Dagr, and in addition there is a high content of dietary fibers.

Fibers are good for health, digestion and structure of the seed as a food, and taste is great.



Jacobsen, S-E. 2025.
Dagr spec. From
www.quinoaquality.com, 4 p.

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