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Amaranth cultivars

The cultivated species of amaranth (Amaranthus sp.) originate from Latin America, where the plant has been a major source of food for thousands of years. The cultivated species are often called grain amaranths, and belong to the species Amaranthus hypochondriacus, A. caudatus and A. cruentus. Other species are common weeds, both in the USA and in Africa, but they have nothing to do with the cultivated amaranth





Amaranthus caudatus cv. Cecilia



Amaranthus cruentus



Amaranthus



Amaranthus hypochondriacus hypochondriacus cv. Inessa





Green turning red leaves and dark magenta panicle



Green+red pigments in leaves and nonerected pink panicle



Light greenyellow leaves, and yellow -light orange panicle



Green to pink leaves and dark magenta panicle



Red leaves and dark red panicle











Technical specs

Jeed Weight, mg	occu coloui	i lower colour
1.0	White, red, black, mixed	Light yellow, gold, gren, red
Leaf colour		Growth duration, days

Light green to dark red, also with patterns 150-180

Nutritional value

Amaranth is a protein rich crop (12-17%) with optimal amino acid composition for human nutrition due to the content of lysine and other sulfur-containing amino acids.

It is also gluten-free. It is related to quinoa, but unlike quinoa seeds, amaranth seeds do not contain bitter saponins.



Cultivation instruction

Amaranth can succeed on most soil types, but prefers a well-structured and well-drained seedbed.

Amaranth is sensitive to frost, and a hot seedbed is required especially during the sprouting process. Amaranth succeeds well in dry conditions.

Climate zone	Europe (n to s), Asia, Africa, South America	
Establishment	Clean, humid seedbed	
Sowing date	April	
Sowing depth	1.5 cm	
Row spacing	25-50 cm	
Sowing rate	1 kg/ha	
Weed control	Mechanical or chemical	
Fertilizer	45-90 kg N, 30 kg P, 30 kg K	
Diseases and pests	Few problems if any	
Harvest	Direct combining	
Havest time	Sep-Oct. Amaranth plant does not mature and dry	
	before frost, which can make harvesting difficult.	
	The best harvest time is when seeds are mature	
Post harvest	Dry immediately after harvest, clean, dehull	
Yield	1-3 t/ha	



USES

The seeds, which are less than 1 mm in diameter, can be ground into flour and used for making bread, biscuits and cakes, or the seeds can be boiled, spiced, popped or otherwise used in cooking.

The leaves
can also be used as a
leafy vegetable.
Focus is always taste,
functionality and
nutrition.



Jacobsen, S-E. 2020. Amaranth spec. From www.quinoaquality.com, 5 p.

