# PRODUCT SPECIFICATION SHEET

PRODUCT NAME:

ORGANIC DRIED MACA POWDER

**BOTANICAL NAME:** 

Lepidium meyenii

**COUNTRY OF ORIGIN:** 

Peru

INGREDIENTS:

100 % Dried Maca Root

### PRODUCT DESCRIPTION:

Maca, also called Ginseng Andin or Peruvian Ginseng is a relative of radish. It is native to the high plateaus of the Peruvian Andes Mountain range and is in fact one of the few edible plants that can survive the harsh weather conditions above 4,000 meters. The root of this plant is commonly processed to powder and then used as a food supplement.

### **QUALITY PARAMETERS:**

Product is not irradiated. The product is not processed with and does not contain animal products or by-products and is suitable for a vegan diet. No use of pesticides according to EU Regulations 2018/848 and 396/2005 and BNN recommendations.

### ORGANOLEPTIC:

Format fine powder, light to dark beige Flavor nutty, earthy, slightly sweet

Odor characteristic, without foreign odor

# QUALITIES AVAILABLE:

Standard Maca Powder

Maca Powder from Red Roots

Maca Powder from Black Roots

(powder from all roots has a light to dark beige color)

### ANALYTICAL PROPERTIES:

Moisture 10% Max Total Ash 10% Max

### **CONTAMINANTS:**

In accordance with EU Regulation 2023/915



Product is not produced with bioengineered or genetically modified material.

### **ALLERGENS:**

According to EU Regulation 1169/2011 Annex II no allergens are processed or stored on site.

## MICROBIOLOGICAL PROPERTIES

E Coli ≤ 10.000 cfu/g Mold  $\leq 100.000 \, \text{cfu/g}$ Salmonella Absent/25g Clostridium Perfringens  $\leq$  10.000 cfu/g Bacillus Cereus ≤ 10.000 cfu/g

# NUTRITIONAL VALUES (per 100 grams)

1506 kJ / 360 kcal Energy Fat 1,00 g Carbohydrates 50,00 g of which Sugar 4,5 g **Dietary Fiber** 26,00 g Protein 12,00 g Salt 0.0 gthese are estimated values which can vary from lot to lot

### PACKAGING:

2x High density PE bags of 10 kg in 20kg cardboard box

# STORAGE:

20°C - 25°C Temperature: Relative humidity: 45% - 65%

# SHELF LIFE:

May exceed 24 months from production date given proper storage.









