

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

**GMO:**

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.

(The above is only applicable in purchasing in bulk quantities in supplier packaging)

MICROBIOLOGICAL PROPERTIES

E Coli	≤ 10.000 cfu/g
Mold	≤ 100.000 cfu/g
Salmonella	Absent/25g
Clostridium Perfringens	≤ 10.000 cfu/g
Bacillus Cereus	≤ 10.000 cfu/g

NUTRITIONAL VALUES (per 100 grams)

Energy	1506 kJ / 360 kcal
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 g

these are estimated values which can vary from lot to lot

PACKAGING:

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

STORAGE:

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

SHELF LIFE:

May exceed 24 months from production date given proper storage.