

## Product Specification

### Maca powder organic

version: 1 Last revision: 15-07-2019 11:52 AM

<b>Description</b>	
Maca root is selected, washed, cut, dried, grinded, quality controlled and packed To be used in the food industry to enhance the nutritional value of smoothies, cereals, muesli, energy bars, and also of a variety of recipes for cakes, biscuits and candies	
<b>Botanical name</b>	Lepidium meyenii walp
<b>Country of Origin</b>	Peru
<b>Shelf life</b>	24 months
<b>Storage</b>	Temp: 5-15C R.H. 55-65%
<b>Characteristics</b>	<b>Result</b>
appearance	beige
Odour	typical, no off smell
Flavour	typical, no off taste
Texture	homogeneous powder
<b>Nutritional Values</b>	<b>Per 100 gram</b>
Energy	1347 kJ/322 kCal
Fat	1.2 g
Saturated fat	0 g
Carbohydrates	54.8 g
Sugars total	31.8 g
Protein.	11.3 g
Dietary fiber total	22.3 g
Salt	<0.1 g
<b>Vitamins</b>	<b>Value</b>
Vitamin B2	0.425 mg
Vitamin C	0 mg

Minerals	Value
Calcium	260 mg
Iron	4.5 mg
Copper	0.75 mg
Potassium	1580 mg
Magnesium	100 mg

Microbiological information	Limit
Total Platecount:	<100.000 cfu/g
Molds:	<1.000 cfu/g
Yeast:	<1.000 cfu/g
Salmonella:	absent in 25g
E-Coli:	<10 cfu/g
Coliforms	<100 cfu/g
Moisture:	<10 5

### Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

### Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

### GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

### Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

### Animal Testing

We confirm that we do not conduct or commission animal testing of any products.