

PRODUCT SPECIFICATION

GELATINIZED BLACK MACA POWDER

Classification: *Lepidium meyenii Walp*

100% organic maca, guaranteed free of pesticides and additives. Our maca grows at the ideal altitude of approx. 4000 meters above sea level where it is cultivated and processed by small indigenous farmers and farming cooperation's. All maca is produced in the Huánuco and Junín regions of Peru. OrganicCrops offers both raw and gelatinized maca powder.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Lepidium meyenii Walp (Peruvianum), Black maca root pulverized
STYLE:	Gelatinized, pulverized, powder
ORIGIN:	Andean region, Huánuco/ Junín, Peru
CULTIVATION:	Organic
COLOR CLASS.:	Black

PRODUCT TYPES

TYPES:	Dried root powder, 100% maca	
CERTIFICATION:	<input checked="" type="checkbox"/> SENASA	<input checked="" type="checkbox"/> USDA Organic
	<input checked="" type="checkbox"/> EU	<input type="checkbox"/> JAS
	<input type="checkbox"/> Fairtrade FLO	<input type="checkbox"/> Kosher
PRODUCT ID:	LMGN1106	
HS CODE(S):	1106.20.10.00	

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Dark Cream, Light Brown
TASTE:	Characteristic
ODOR	Characteristic
FOREIGN MATERIAL:	0%
DEFECTS:	None
AVERAGE SIZE:	—
CALIBER:	—
PARTICLE SIZE:	60 Mesh (other sizes on request)

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	—
ASHES:	—
FAT:	—
FERMENTATION:	—
HUMIDITY LEVEL:	Max. 8.5%
IODINE:	—
MELTING POINT:	—
PEROXIDE:	—
PH-LEVEL:	—
SAPONIFICATION:	—
GELATINIZATION INDEX.:	> 95% (LMCTL-006 2001)

GELATINIZED BLACK MACA POWDER

Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way.

MICROBIOLOGICAL PARAMETERS

AEROBIC MESOPHILIC:	Max. 10 ⁴ cfu
YEAST:	Max. 250 cfu
MOLD:	Max. 250 cfu
E. COLI (10G):	Absent
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Absent
AFLATOXINS:	—
P. AERUGINOSA:	—
N. ENTEROBACT.:	Absent

NUTRITION FACTS (100 g POR)

ENERGY:	—
PROTEIN:	—
TOTAL FAT:	—
SATURATED FAT:	—
MONOUNSAT. FAT:	—
POLYUNSAT. FAT:	—
CARBOHYDRATES:	—, of which: — Sugars: — g — Dietary fibers: — g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	—
CAROTENE:	—
CHOLINE:	—
FOLATE (B9):	—
NIACIN:	—
PANTOTHENIC ACID:	—
RIBOFLAVIN (B2):	—
THIAMIN (B1):	—
VITAMIN A:	—
VITAMIN B12:	—
VITAMIN B6:	—
VITAMIN C:	—
VITAMIN D:	—
VITAMIN E:	—
VITAMIN K:	—

FATTY ACIDS:

C12-0 LAURIC:	—
C13-1-7 TRIDECONOIC:	—
C13-0 TRIDECAONOIC:	—
C14-0 MYRSTIC:	—
C15-1-7 PENTADEC:	—
C16-1-9 PALMTOLEIC:	—
C16-0 PALMITIC:	—
C17-1-9 HEPTADEC:	—
C17-0 HEPTADECANOIC:	—
C18-2-9-12 LINOLEIC:	—
C18-1-9 OLEIC:	—
C18-0 STERIC:	—
C19-1-11 NONADEC:	—
C19-0 NONADECANOIC:	—
C20-1-15 EISOSENOIC:	—
C22-0 BEHANIC:	—
C24-1-15 NERVONIC:	—
C-24-0 LIGNOCENIC:	—

BACILLUS CEREUS: —

AMINO ACIDS: per 1 g protein:

ASPARTIC ACID:	—
GLUTAMIC ACID:	—
SERINE:	—
HISTIDINE:	—
GLYCINE:	—
THREONINE:	—
ALANINE:	—
TYROSINE:	—
PHENYLALANINE:	—
VALINE:	—
METHIONINE:	—
ISOLEUCINE:	—
LEUCINE:	—
LYSINE:	—
HO-PROLINE:	—
PROLINE:	—
SARCOSINE:	—

MINERALS

CALCIUM:	—
COPPER:	—
FLUORIDE:	—
IRON:	—
MAGNESIUM:	—
MANGANESE:	—
PHOSPHOROS:	—
POTASSIUM:	—
SELENIUM:	—
SODIUM:	—
ZINC:	—

OTHER

ARSENIC (AS):	< 1 ppm
ASH:	—
CADMIUM (CD):	< 3 ppm
CAFFEINE:	—
LEAD (PB):	< 3 ppm
MERCURY (HG):	< 1 ppm

GELATINIZED BLACK MACA POWDER

Maca is abundant in amino acids, phytonutrients, essential fatty acids, vitamins (B1, B2, C & E) & minerals (calcium, magnesium, phosphorous, potassium, Sulphur, sodium & iron), which contribute to one's energy, fertility, stamina and improves memory and mental clarity.

SHELF-LIFE & STORAGE

SHELF-LIFE:	36 months
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	20-25 degrees Celsius
HUMIDITY:	50-65% H.R.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	2 x 10 kg plastic bags packed into a cardboard box. Total 20 kg net, 21.1 kg gross
SHIPPING:	FOB Callao
MINIMUM ORDER:	260 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	15 days

DISCLAIMER

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INQUIRIES

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GELATINIZED BLACK MACA POWDER

Typical Use

Maca powder can be used as functional food and as a nutritional supplement. Maca powder can be consumed directly by add a dosage to breakfast / sports shakes. The flavor profile pairs well with chocolate and bright fruit flavors. Maca powder can be processed further for use as/in tablets or capsules.

PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Gelatinized Black Maca Powder
PREPARED BY: M. Zuniga Cueva
REVISED BY:
APPROVED BY:

PROCESS CODE: D-PRD-m03a
VERSION: 1.1
DATE: 11-4-2022
PAGE: 1 of 1 pages

