

## PRODUCT SPECIFICATION **YACON FLAKES**

Classification: *Smallanthus sonchifolius*

Yacón tubers are large and weigh from a few hundred grams to as much as kilogram. They contain inulin, a sugar that the human body does not metabolize, making yacón popular a low-calorie sweetener for diabetics and people on diet. After harvest the tubers are cleaned, sliced and dehydrated (flakes).



### GENERAL CHARACTERISTICS

<b>PRODUCT CLASS.:</b>	Smallanthus sonchifolius, Polymnia Sonchifolia, yacon
<b>STYLE:</b>	Dried dehydrated fruit, 100% yacón
<b>ORIGIN:</b>	Andean region, Peru
<b>CULTIVATION:</b>	Organic, Conventional
<b>COLOR CLASS.:</b>	Cream to light brown

### PRODUCT TYPES

<b>TYPES:</b>	Dehydrated fruit slices	
<b>CERTIFICATION:</b>	<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
<b>PRODUCT ID:</b>	SSHA1106	
<b>HS CODE(S):</b>	1106.20.90.00	

### PHYSICAL CHARACTERISTICS

<b>COLOR VISUAL:</b>	Cream to light brown
<b>TASTE:</b>	Characteristic
<b>ODOR:</b>	Characteristic
<b>FOREIGN MATERIAL:</b>	Max. 0.025%
<b>DEFECTS:</b>	None
<b>AVERAGE SIZE:</b>	—
<b>CALIBER:</b>	—
<b>PARTICLE SIZE:</b>	—

### CHEMICAL CHARACTERISTICS

<b>ACIDITY (OLEIC ACID):</b>	—
<b>ASHES:</b>	—
<b>FAT:</b>	—
<b>FERMENTATION:</b>	—
<b>HUMIDITY LEVEL:</b>	Max 8%
<b>IODINE:</b>	—
<b>MELTING POINT:</b>	—
<b>PEROXIDE:</b>	—
<b>PH-LEVEL:</b>	3.5-4.5
<b>SAPONIFICATION:</b>	—
<b>SOLUBILITY:</b>	—

## YACON FLAKES

### Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- 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

<b>AEROBIC MESOPHILIC:</b>	Max 10 <sup>3</sup> cfu
<b>YEAST:</b>	Max. 10 <sup>2</sup> cfu
<b>MOLD:</b>	Max. 10 <sup>2</sup> cfu
<b>E. COLI(10G):</b>	Max. 10 cfu
<b>SALMONELLA (25G):</b>	Absent
<b>STAPHYLOC. AUREUS:</b>	—
<b>AFLATOXINS:</b>	—
<b>P. AERUGINOSA:</b>	—
<b>N. ENTEROBACT.:</b>	—
<b>BACILLUS CEREUS:</b>	—

## NUTRITION FACTS (100 g POR)

ENERGY:	379 kcal. / KJ 1586
PROTEIN:	2.9 g
TOTAL FAT:	0.39 g
SATURATED FAT:	—
MONOUNSAT. FAT:	—
POLYUNSAT. FAT:	—
CARBOHYDRATES:	86.1 g, of which: — Dietary fiber: 44 g — Sugars: 35.9 g
CHOLESTEROL:	0 mg

### VITAMINS

BETAINE:	—
CAROTENE:	—
CHOLINE:	—
FOLATE (B9):	—
NIACIN:	—
PANTOTHENIC ACID:	—
RIBOFLAVIN (B2):	—
THIAMIN (B1):	0.2 mg
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 TRIDECONOIC:	—
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:	—

### 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:	34 mg
COPPER:	—
FOS:	37.72g
IRON:	2.9 mg
MAGNESIUM:	1 mg
MANGANESE:	—
PHOSPHOROS:	201 mg
POTASSIUM:	15 mg
SELENIUM:	—
SODIUM:	33 mg
ZINC:	1.3 mg

### OTHER

ARSENIC (AS):	—
ASH:	—
CADMIUM (CD):	—
CAFFEINE:	—
LEAD (PB):	—
MERCURY (HG):	—

## YACON FLAKES

### Typical use

Because yacón flakes contains about half the calories of an average sugar source, it is pre-biotic, low-calorie and it is low on the Glycemic Index. Yacón flakes are an excellent sugar replacement. The flakes can be added to smoothies, drinks, desserts and anything that needs a healthy sugar substitute.

## SHELF-LIFE & STORAGE

SHELF-LIFE:	24 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-25 degrees Celsius
HUMIDITY:	50-65% H.R.

## ORDER SPECIFICATIONS

PACKAGING/PRES.:	PE bags in a corrugated cardboard, total 15/20 kg net, 16/21 kg gross
SHIPPING:	FOB Callao
MINIMUM ORDER:	500 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	17 days

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## INQUIRIES

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# PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Dehydrated Fruit  
PREPARED BY: C. Sedano  
REVISED BY: J. Aguilar  
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: D-PRD-003  
VERSION: 1.1  
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