

PRODUCT SPECIFICATION **YACON POWDER**

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, dehydrated (flakes) and pulverized (powder).



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Smallanthus sonchifolius, Polymnia Sonchifolia, yacon
STYLE:	Dried dehydrated fruit, 100% yacón
ORIGIN:	Andean region, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Cream

PRODUCT TYPES

TYPES:	Pulverized, fine powder	
CERTIFICATION:	<input checked="" type="checkbox"/> SENASA	<input checked="" type="checkbox"/> USDA Organic
	<input checked="" type="checkbox"/> EU	<input checked="" type="checkbox"/> JAS
	<input type="checkbox"/> Fairtrade FLO	<input type="checkbox"/> Kosher
	<input type="checkbox"/> UTZ	
HS CODE(S):	1106.20.90.00	

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Cream, off-white
TASTE:	Characteristic
ODOR	Characteristic
FOREIGN MATERIAL:	Max. 0.025%
DEFECTS:	None
AVERAGE SIZE:	–
CALIBER:	0.5 – 1 mm
PARTICLE SIZE:	80 mesh, 95%

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	–
FAT:	–
FERMENTATION:	–
HUMIDITY LEVEL:	Max 6%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL:	5.2-6.2
SAPONIFICATION:	–
SOLUBILITY:	–

YACON POWDER

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

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

NUTRITION FACTS (100GR POR)

ENERGY:	372 kcal. / KJ 1556
PROTEIN:	3.2 g
TOTAL FAT:	0.6 g
SATURATED FAT:	–
MONOUNSAT. FAT:	–
POLYUNSAT. FAT:	–
CARBOHYDRATES:	67.2 g, of which: – Dietary fiber: 9.7 g – Sugars: 28.2 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 TRIDECOANOIC:	–
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:	36 mg
COPPER:	–
FOS:	10.7 mg
IRON:	2.9 mg
MAGNESIUM:	1 mg
MANGANESE:	–
PHOSPHOROS:	195 mg
POTASSIUM:	13 mg
SELENIUM:	–
SODIUM:	32 mg
ZINC:	1.4 mg

OTHER

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

YACON POWDER

Typical use

Because yacón powder 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 powder is an excellent sugar replacement. It can be added to smoothies, drinks, desserts and anything that needs a healthy sugar substitute.

SHELF-LIFE & STORAGE

SHELF-LIFE:	18 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 kg net, 16 kg gross
SHIPPING:	FOB Callao
MINIMUM ORDER:	500 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	17 days

DISCLAIMER

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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
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