

## 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 type="checkbox"/> JAS
	<input type="checkbox"/> Fairtrade FLO	<input type="checkbox"/> Kosher
PRODUCT ID:	SSHA1106	
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 <sup>3</sup> cfu
YEAST:	Max. 10 <sup>2</sup> cfu
MOLD:	Max. 10 <sup>2</sup> cfu
E. COLI(10G):	Max. 10 cfu
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	–
AFLATOXINS:	–
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
BACILLUS CEREUS:	–

## NUTRITION FACTS (100 g 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 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:	36 mg
COPPER:	—
FOS:	61.91g
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 15/20 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  
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