

## 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:    | 40 mesh, 95%. 60 mesh on request |

### 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

Please direct all inquiries and other communication to:

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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  
DATE: 12-3-2022  
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