

PRODUCT SPECIFICATION **YACON SYRUP**

Classification: *Smallanthus sonchifolius*

Rich in antioxidants and fructooligosaccharides (FOS), this natural sweetener actually packs a lot of healthy goodness.

A large part of yacón syrup isn't digested, it has only a third of the caloric value of sugar making yacón syrup ideal for dietary products.



GENERAL CHARACTERISTICS

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|-----------------------|---|
| PRODUCT CLASS: | Smallanthus sonchifolius, Polymnia Sonchifolia, yacón |
| STYLE: | Viscous liquid, 100% yacón |
| ORIGIN: | Andean region, Peru |
| CULTIVATION: | Organic, Conventional |
| COLOR CLASS: | Brown |

PHYSICAL CHARACTERISTICS

| | |
|--------------------------|----------------|
| COLOR VISUAL: | Dark brown |
| TASTE: | Characteristic |
| ODOR: | Characteristic |
| FOREIGN MATERIAL: | Absent |
| DEFECTS: | – |
| AVERAGE SIZE: | – |
| CALIBER: | – |
| PARTICLE SIZE: | – |

PRODUCT TYPES

| | |
|-----------------------|--|
| TYPES: | Concentrated juice, syrup |
| 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 <input type="checkbox"/> UTZ |
| HS CODE(S): | 1702.90.10.00 |

CHEMICAL CHARACTERISTICS

| | |
|------------------------------|---------------|
| ACIDITY (OLEIC ACID): | – |
| FOS: | Min. 30% |
| FAT: | – |
| FERMENTATION: | – |
| HUMIDITY: | < 29% |
| IODINE: | – |
| MELTING POINT: | – |
| VISCOSITY | 150 – 160 cps |
| PH-LEVEL: | 5.1 – 6.2 |
| SAPONIFICATION: | – |
| SOLUBLE SOLIDS: | ≥ 72 °Brix |

YACON SYRUP

Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product is not 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 1000 cfu |
| YEAST: | Max. 10 cfu |
| MOLD: | Max. 10 ² cfu |
| E. COLI(10G): | Absent |
| SALMONELLA (25G): | Absent |
| STAPHYLOC. AUREUS: | Absent |
| AFLATOXINS: | – |
| P. AERUGINOSA: | – |
| N. ENTEROBACT.: | – |
| BACILLUS CEREUS: | – |

NUTRITION FACTS (100GR POR)

| | |
|-----------------|--------------------|
| ENERGY: | 137 kcal. / KJ 573 |
| PROTEIN: | 2.01 g |
| TOTAL FAT: | 0.19 g |
| SATURATED FAT: | – |
| MONOUNSAT. FAT: | – |
| POLYUNSAT. FAT: | – |
| CARBOHYDRATES: | 61.1 g, of which: |
| | – Dietary fiber: 0 |
| | – Sugars: 43.2 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 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: | 0 |
| COPPER: | 0.96 mg |
| FOS: | 3534 mg |
| IRON: | 1.3 mg |
| MAGNESIUM: | – |
| MANGANESE: | – |
| PHOSPHOROS: | – |
| POTASSIUM: | 228 mg |
| SELENIUM: | – |
| SODIUM: | 82 mg |
| ZINC: | – |

OTHER

| | |
|---------------|---------|
| ARSENIC (AS): | 0.1 mg |
| ASH: | 6.3g |
| CADMIUM (CD): | 0.1 mg |
| CAFFEINE: | – |
| LEAD (PB): | 0.3 mg |
| MERCURY (HG): | 0.01 mg |

YACON SYRUP

Typical use

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

SHELF-LIFE & STORAGE

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|----------------|---|
| 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: | 45-65% H.R. |

ORDER SPECIFICATIONS

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|-------------------|--|
| PACKAGING/PRES.: | PE drums, total 30 kg net, 31 kg gross |
| SHIPPING: | FOB Callao |
| MINIMUM ORDER: | 500 kg |
| DELIVERY DETAIL: | FIFO |
| LEAD TIME TO FOB: | 22 days |

DISCLAIMER

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INQUIRIES

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PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Fruit Syrup
PREPARED BY: C. Sedano
REVISED BY:
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: D-PS-001
VERSION: 2
DATE: 2-3-2017
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