

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

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
PRODUCT ID:	SSJA1702
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 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 (100 g 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

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

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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