

PRODUCT SPECIFICATION **GELATINIZED MACA POWDER**

Classification: ***Lepidium meyenii Walp***

100% organic maca, guaranteed free of pesticides and additives. Our maca grows at the ideal altitude of approx. 4000 meters above sea level where it is cultivated and processed by small indigenous farmers and farming cooperation's. Our maca is produced in the Huánuco and Junín regions of Peru. OrganicCrops offers both raw and gelatinized maca powder.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Lepidium meyenii Walp (Peruvianum), Maca root pulverized
STYLE:	Gelatinized, pulverized, powder
ORIGIN:	Andean region, Huánuco/ Junín, Peru
CULTIVATION:	Organic / Conventional
COLOR CLASS.:	Black, red, white and mixed

PRODUCT TYPES

INGREDIENTS:	100% maca
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:	LMGN1106/LMGR1106/LMGB1106
HS CODE(S):	1106.20.10.00

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Cream colored
TASTE:	Characteristic
ODOR:	Characteristic
FOREIGN MATERIAL:	0%
DEFECTS:	None
AVERAGE SIZE:	—
CALIBER:	—
PARTICLE SIZE:	60 Mesh (other sizes on request)

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	—
ASHES:	—
FAT:	—
FERMENTATION:	—
HUMIDITY LEVEL:	Max. 8.5%
IODINE:	—
MELTING POINT:	—
PEROXIDE:	—
PH-LEVEL:	—
SAPONIFICATION:	—
GELATINIZATION INDEX.:	> 95% (LMCTL-006 2001)

GELATINIZED MACA POWDER

Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- 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 ⁴ cfu
YEAST:	Max. 250 cfu
MOLD:	Max. 250 cfu
E. COLI (10G):	Absent
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Absent
AFLATOXINS:	—
P. AERUGINOSA:	—
N. ENTEROBACT.:	Absent
BACILLUS CEREUS:	—

NUTRITION FACTS (100 g POR)

ENERGY:	321 kcal. / KJ 1343
PROTEIN:	11.7 g
TOTAL FAT:	0.7 g
SATURATED FAT:	0.2 g
MONOUNSAT. FAT:	< 0.1 g
POLYUNSAT. FAT:	0.3 g
CARBOHYDRATES:	72.2 g, of which:
	– Sugars: 27 g
	– Dietary fibers: 16 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	–
NIACIN:	–
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	1.72 mg
THIAMIN (B1):	0.17 mg
VITAMIN A:	–
VITAMIN B12:	–
VITAMIN B6:	0.22 mg
VITAMIN C:	–
VITAMIN D:	–
VITAMIN E:	–
VITAMIN K:	–

FATTY ACIDS

C12-0 LAURIC:	0.71%
C13-1-7 TRIDECONOIC:	0.3%
C13-0 TRIDECONOIC:	0.1%
C14-0 MYRSTIC:	1.2%
C15-1-7 PENTADEC:	0.45%
C16-1-9 PALMTOLEIC:	2.5%
C16-0 PALMITIC:	23.8%
C17-1-9 HEPTADEC:	1.4%
C17-0 HEPTADECANOIC:	1.6%
C18-2-9-12 LINOLEIC:	29.1%
C18-1-9 OLEIC:	10.4%
C18-0 STERIC:	6.7%
C19-1-11 NONADEC:	1.2%
C19-0 NONADECANOIC	0.4%
C20-1-15 EISOSENOIC:	2.1%
C22-0 BEHANIC:	2.0%
C24-1-15 NERVONIC:	0.3%
C-24-0 LIGNOCENIC:	0.4%

AMINO ACIDS

	per 1 g protein:
ASPARTIC ACID:	92 mg
GLUTAMIC ACID:	155 mg
SERINE:	50 mg
HISTIDINE:	21 mg
GLYCINE:	61 mg
THREONINE:	22 mg
ALANINE:	61 mg
TYROSINE:	31 mg
PHENYLALANINE:	50 mg
VALINE:	69 mg
METHIONINE:	22 mg
ISOLEUCINE:	45 mg
LEUCINE:	90 mg
LYSINE:	55 mg
HO- PROLINE:	20 mg
PROLINE:	5 mg
SARCOSINE:	6 mg

MINERALS

CALCIUM:	349 mg
COPPER:	–
FLUORIDE:	–
IRON:	12.5 mg
MAGNESIUM:	88 mg
MANGANESE:	–
PHOSPHOROS:	197 mg
POTASSIUM:	1621.5 mg
SELENIUM:	–
SODIUM:	90.6 mg
ZINC:	4 mg

OTHER

ARSENIC (AS):	< 1 ppm
ASH:	4.9 g
CADMIUM (CD):	< 3 ppm
CAFFEINE:	–
LEAD (PB):	< 3 ppm
MERCURY (HG):	< 1 ppm

GELATINIZED MACA POWDER

Maca is abundant in amino acids, phytonutrients, essential fatty acids, vitamins (B1, B2, C & E) & minerals (calcium, magnesium, phosphorous, potassium, Sulphur, sodium & iron), which contribute to one's energy, fertility, stamina and improves memory and mental clarity.

SHELF-LIFE & STORAGE

SHELF-LIFE:	36 months
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	20-25 degrees Celsius
HUMIDITY:	50-65% H.R.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	25 kg Box Primary packaging: 5 x 5kg polyethylene bag Secondary packaging: Corrugated cardboard box, total 25 kg net, 26 kg gross
	20 kg Box Primary packaging: 2 x 10 kg polyethylene bag or 4 x 5 kg polyethylene bag Secondary packaging: Corrugated cardboard box, total 20 kg net, 21 kg gross
EXPORT LABEL	The following information is stated on the export label: <ul style="list-style-type: none">- Producer/Exporter company name and address information, tax (RUC) number- Product name, Product ID, HS code, batch/lot number, production date, expiration date, country of origin (PE)- Receiver company name and address information
SHIPPING:	FOB Callao
MINIMUM ORDER:	500 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	9 days

DISCLAIMER

All product, product specifications and data are subject to change without notice. OrganicCrops., its affiliates, agents, and employees, and all persons acting on its or their behalf (collectively, "OrganicCrops"), disclaim any and all liability for any errors, inaccuracies or incompleteness contained in any Product Specification or in any other disclosure relating to any product.

These specifications apply to an average sample covering the goods when they leave the production plant. They are analyzed based on the methods of analysis as described in IOCC and AOAC.

GELATINIZED MACA POWDER

Typical Use

Maca powder can be used as functional food and as a nutritional supplement. Maca powder can be consumed directly by add a dosage to breakfast / **sports shakes. The flavor profile pairs well with** chocolate and bright fruit flavors. Maca powder can be processed further for use as/in tablets or capsules.

Version: **0.11 / February 2026 / SN**

INQUIRIES

Please direct all inquiries and other communication to:

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PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Gelatinized Maca Powder
PREPARED BY: C. Sedano
REVISED BY: J. Aguilar
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: D-PRD-m01A
VERSION: 1.5
DATE: 11-3-2025
PAGE: 1 of 1 pages

