

PRODUCT SPECIFICATION

GELATINIZED BLACK 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. All 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), Black maca root pulverized
STYLE:	Gelatinized, pulverized, powder
ORIGIN:	Andean region, Huánuco/ Junín, Peru
CULTIVATION:	Organic
COLOR CLASS.:	Black

PRODUCT TYPES

TYPES:	Dried root powder, 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	
HS CODE(S):	1106.20.10.00	

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Dark Cream, Light Brown
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 BLACK 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:	128 kcal. / KJ 536
PROTEIN:	9.2g
TOTAL FAT:	1.5g
SATURATED FAT:	–
MONOUNSAT. FAT:	< 0.1g
POLYUNSAT. FAT:	–
CARBOHYDRATES:	59.5g, of which:
	– Sugars: 16g
	– Dietary fibers: 11g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	–
NIACIN:	–
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	0.72 mg
THIAMIN (B1):	1.8 mg
VITAMIN A:	–
VITAMIN B12:	–
VITAMIN B6:	0.25 mg
VITAMIN C:	–
VITAMIN D:	–
VITAMIN E:	–
VITAMIN K:	–

FATTY ACIDS

C12-0 LAURIC:	0.6%
C13-1-7 TRIDECONOIC:	0.2%
C13-0 TRIDECONOIC:	0.1%
C14-0 MYRSTIC:	1.3%
C15-1-7 PENTADEC:	0.4%
C16-1-9 PALMTOLEIC:	2.6%
C16-0 PALMITIC:	2368%
C17-1-9 HEPTADEC:	1.5%
C17-0 HEPTADECANOIC:	1.7%
C18-2-9-12 LINOLEIC:	32.1%
C18-1-9 OLEIC:	10.8%
C18-0 STERIC:	6.2%
C19-1-11 NONADEC:	1.2%
C19-0 NONADECANOIC:	0.3%
C20-1-15 EISOSENOIC:	2.1%
C22-0 BEHANIC:	1.7%
C24-1-15 NERVONIC:	0.3%
C-24-0 LIGNOCENIC:	0.3%

AMINO ACIDS per 1 g protein:

ASPARTIC ACID:	92 mg
GLUTAMIC ACID:	151 mg
SERINE:	48 mg
HISTIDINE:	17 mg
GLYCINE:	71 mg
THREONINE:	29 mg
ALANINE:	72 mg
TYROSINE:	33 mg
PHENYLALANINE:	48 mg
VALINE:	77 mg
METHIONINE:	29 mg
ISOLEUCINE:	39 mg
LEUCINE:	92 mg
LYSINE:	50 mg
HO-PROLINE:	27 mg
PROLINE:	4 mg
SARCOSINE:	6 mg

MINERALS

CALCIUM:	251 mg
COPPER:	–
FLUORIDE:	–
IRON:	36.2 mg
MAGNESIUM:	–
MANGANESE:	–
PHOSPHOROS:	–
POTASSIUM:	891 mg
SELENIUM:	–
SODIUM:	–
ZINC:	–

OTHER

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

GELATINIZED BLACK 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.:	Primary packaging: Option 1: 2 x 10 kg PE bags, total 20 kg net Option 2: 5 x 5 kg PE bags, total 25 kg net Secondary packaging: Option 1: Corrugated cardboard box. Total 20 kg net, 21.1 kg gross Option 2: Corrugated cardboard box. Total 25 kg net, 26.3 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. CFR and CIF on request
MINIMUM ORDER:	500 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	11 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.

Version: **0.4 / February 2026 / SN**

INQUIRIES

Please direct all inquiries and other communication to:

OrganicCrops E.I.R.L.

ADDRESS: Carr. SM 687, Caserío Chirapa, Sector Majambal S/N
Rumisapa 22170, Lamas
San Martín, Perú
RUC#: 20600134109

TELEPHONE: +51 989247319
EMAIL: operations@organiccrops.net
INTERNET: <https://organiccrops.net>

GELATINIZED BLACK 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.

PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS:	Gelatinized Black Maca Powder	PROCESS CODE:	D-PRD-m03a
PREPARED BY:	M. Zuniga Cueva	VERSION:	1.4
REVISED BY:	M. Zuniga Cueva	DATE:	14-11-2025
APPROVED BY:		PAGE	1 of 1 pages

