

PRODUCT SPECIFICATION **RAW BLACK MACA POWDER**

Classification: ***Lepidium meyenii Walp***

100% organic maca, guaranteed free of pesticides and additives.

Our maca grows at about 4,000 meters above sea level, cultivated and processed by small indigenous farmers and local cooperatives. All maca is sourced from 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:	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:	LMCN1106	
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:	—
SOLUBILITY:	50% h ² O, 80% R ₃ COH

RAW 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 ⁵ cfu
YEAST:	Max. 500 cfu
MOLD:	Max. 500 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:	284 kcal. / KJ 1188
PROTEIN:	17.4 g
TOTAL FAT:	0.68 g
SATURATED FAT:	0 g
MONOUNSAT. FAT:	< 0.1 g
POLYUNSAT. FAT:	–
CARBOHYDRATES:	69.4 g, of which: – Sugars: 7 g – Dietary fibers: 7.2 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	–
NIACIN:	–
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	0.76 mg
THIAMIN (B1):	2 mg
VITAMIN A:	–
VITAMIN B12:	–
VITAMIN B6:	–
VITAMIN C:	–
VITAMIN D:	–
VITAMIN E:	–
VITAMIN K:	–

FATTY ACIDS

C12-0 LAURIC:	0.7%
C13-1-7 TRIDECONOIC:	0.3%
C13-0 TRIDECONOIC:	0.2%
C14-0 MYRSTIC:	1.5%
C15-1-7 PENTADEC:	0.6%
C16-1-9 PALMTOLEIC:	2.5%
C16-0 PALMITIC:	24.2%
C17-1-9 HEPTADEC:	1.7%
C17-0 HEPTADECANOIC:	1.8%
C18-2-9-12 LINOLEIC:	33.2%
C18-1-9 OLEIC:	13.3%
C18-0 STERIC:	7.2%
C19-1-11 NONADEC:	1.3%
C19-0 NONADECANOIC	0.4%
C20-1-15 EISOSENOIC:	2.9%
C22-0 BEHANIC:	3.1%
C24-1-15 NERVONIC:	0.6%
C-24-0 LIGNOCENIC:	0.5%

AMINO ACIDS per 1 g protein:

ASPARTIC ACID:	97 mg
GLUTAMIC ACID:	156 mg
SERINE:	50 mg
HISTIDINE:	22 mg
GLYCINE:	68 mg
THREONINE:	33 mg
ALANINE:	63 mg
TYROSINE:	31 mg
PHENYLALANINE:	55 mg
VALINE:	79 mg
METHIONINE:	28 mg
ISOLEUCINE:	47 mg
LEUCINE:	91 mg
LYSINE:	55 mg
HO-PROLINE:	26 mg
PROLINE:	5 mg
SARCOSINE:	7 mg

MINERALS

CALCIUM:	247 mg
COPPER:	–
FLUORIDE:	–
IRON:	38.6 mg
MAGNESIUM:	–
MANGANESE:	–
PHOSPHOROS:	–
POTASSIUM:	1000 mg
SELENIUM:	–
SODIUM:	–
ZINC:	–

OTHER

ARSENIC (AS):	–
ASH:	–
CADMIUM (CD):	–
CAFFEINE:	–
LEAD (PB):	–
MERCURY (HG):	–

RAW BLACK MACA POWDER

Black Maca is naturally rich in amino acids, phytonutrients, essential fatty acids, and key vitamins such as B1 and B2. It also provides important minerals including calcium, potassium, and iron. This unique nutrient profile supports sustained energy, enhances stamina, and helps maintain healthy hormonal balance.

Traditionally used in the Andes for vitality and endurance, Black Maca is valued for its potential to support fertility, cognitive performance, and overall mental clarity. Add it daily to smoothies, juices, or your favourite recipes for a natural performance boost.

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 20kg 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

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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 IOCCC and AOAC.

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

INQUIRIES

Please direct all inquiries and other communication to:

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RAW BLACK MACA POWDER

Typical Use

Maca powder is widely used as a functional food and nutritional supplement. It can be added directly to breakfast smoothies, sports shakes, juices, or healthy snacks to support daily energy and vitality. Its earthy, slightly caramel-like flavor pairs exceptionally well with chocolate, berries, and other bright fruit profiles.

Black Maca powder can also be further processed for use in capsules, tablets, or supplement blends. Whether incorporated into food products or taken as a daily wellness booster, it offers a versatile and convenient way to harness the benefits of this traditional Andean root.

PRODUCTION PROCESS FLOW CHART

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

PROCESS CODE: D-PRD-m01B
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