

## PRODUCT SPECIFICATION **RAW RED 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

<b>PRODUCT CLASS.:</b>	Lepidium meyenii Walp (Peruvianum), Maca root pulverized
<b>STYLE:</b>	Pulverized, powder
<b>ORIGIN:</b>	Andean region, Huánuco/ Junín, Peru
<b>CULTIVATION:</b>	Organic
<b>COLOR CLASS.:</b>	Red

### PRODUCT TYPES

<b>TYPES:</b>	Dried root powder, 100% maca	
<b>CERTIFICATION:</b>	<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
<b>PRODUCT ID:</b>	LMCR1106	
<b>HS CODE(S):</b>	1106.20.10.00	

### PHYSICAL CHARACTERISTICS

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

### CHEMICAL CHARACTERISTICS

<b>ACIDITY (OLEIC ACID):</b>	–
<b>ASHES:</b>	–
<b>FAT:</b>	–
<b>FERMENTATION:</b>	–
<b>HUMIDITY LEVEL:</b>	Max. 8.5%
<b>IODINE:</b>	–
<b>MELTING POINT:</b>	–
<b>PEROXIDE:</b>	–
<b>PH-LEVEL:</b>	–
<b>SAPONIFICATION:</b>	–
<b>SOLUBILITY:</b>	50% h <sup>2</sup> O, 80% R <sub>3</sub> COH

## RAW RED 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

<b>AEROBIC MESOPHILIC:</b>	Max. 10 <sup>5</sup> cfu
<b>YEAST:</b>	Max. 500 cfu
<b>MOLD:</b>	Max. 500 cfu
<b>E. COLI (10G):</b>	Absent
<b>SALMONELLA (25G):</b>	Absent
<b>STAPHYLOC. AUREUS:</b>	Absent
<b>AFLATOXINS:</b>	–
<b>P. AERUGINOSA:</b>	–
<b>N. ENTEROBACT.:</b>	Absent
<b>BACILLUS CEREUS:</b>	–

## NUTRITION FACTS (100 g POR)

ENERGY:	343 kcal. / KJ 1435
PROTEIN:	15.5 g
TOTAL FAT:	0.68 g
SATURATED FAT:	0 g
MONOUNSAT. FAT:	< 0.1 g
POLYUNSAT. FAT:	–
CARBOHYDRATES:	66.5 g, of which:
	– Sugars: 6.3 g
	– Dietary fibers: 17 g
CHOLESTEROL:	0 mg

### VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	–
NIACIN:	–
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	0.5 mg
THIAMIN (B1):	0.2 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:	0.4%
C13-0 TRIDECAONOIC:	0.1%
C14-0 MYRSTIC:	1.7%
C15-1-7 PENTADEC:	0.6%
C16-1-9 PALMTOLEIC:	2.5%
C16-0 PALMITIC:	23.1%
C17-1-9 HEPTADEC:	1.9%
C17-0 HEPTADECANOIC:	1.2%
C18-2-9-12 LINOLEIC:	33.4%
C18-1-9 OLEIC:	11.9%
C18-0 STERIC:	5.8%
C19-1-11 NONADEC:	1.4%
C19-0 NONADECANOIC	0.5%
C20-1-15 EISOSENOIC:	2.7%
C22-0 BEHANIC:	2.1%
C24-1-15 NERVONIC:	0.6%
C-24-0 LIGNOCENIC:	0.3%

## AMINO ACIDS per 1 g protein:

ASPARTIC ACID:	98 mg
GLUTAMIC ACID:	154 mg
SERINE:	56 mg
HISTIDINE:	23 mg
GLYCINE:	65 mg
THREONINE:	31 mg
ALANINE:	71 mg
TYROSINE:	32 mg
PHENYLALANINE:	47 mg
VALINE:	72 mg
METHIONINE:	31 mg
ISOLEUCINE:	49 mg
LEUCINE:	94 mg
LYSINE:	52 mg
HO-PROLINE:	29 mg
PROLINE:	6 mg
SARCOSINE:	11 mg

### MINERALS

CALCIUM:	251 mg
COPPER:	–
FLUORIDE:	–
IRON:	28.12 mg
MAGNESIUM:	–
MANGANESE:	–
PHOSPHOROS:	–
POTASSIUM:	1160 mg
SELENIUM:	–
SODIUM:	–
ZINC:	–

### OTHER

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

## RAW RED MACA POWDER

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

## SHELF-LIFE & STORAGE

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

## ORDER SPECIFICATIONS

<b>PACKAGING/PRES.:</b>	<b>Primary packaging:</b> Option 1: 2 x 10 kg PE bags Option 2: 5 x 5 kg PE bags packed into a cardboard box. Total 20 kg net, 21.1 kg gross <b>Secondary packaging:</b> 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
<b>EXPORT LABEL:</b>	The following information is stated on the export label: <ul style="list-style-type: none"><li>- Producer/Exporter company name and address information, tax (RUC) number</li><li>- Product name, Product ID, HS code, batch/lot number, production date, expiration date, country of origin (PE)</li><li>- Receiver company name and address information</li></ul>
<b>SHIPPING:</b>	FOB Callao. CFR and CIF on request
<b>MINIMUM ORDER:</b>	500 kg
<b>DELIVERY DETAIL:</b>	FIFO
<b>LEAD TIME TO FOB:</b>	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:

### **OrganicCrops E.I.R.L.**

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## RAW RED 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:** Raw Maca Powder  
**PREPARED BY:** C. Sedano  
**REVISED BY:** J. Aguilar  
**APPROVED BY:** M. Zuniga Cueva

**PROCESS CODE:** D-PRD-m01B  
**VERSION:** 1.71  
**DATE:** 18-6-2025  
**PAGE:** 1 of 1 pages

