

PRODUCT SPECIFICATION **YACON POWDER**

Classification: *Smallanthus sonchifolius*

Yacón tubers are large and weigh from a few hundred grams to as much as kilogram. They contain inulin, a sugar that the human body does not metabolize, making yacón popular a low-calorie sweetener for diabetics and people on diet. After harvest the tubers are cleaned, sliced, dehydrated (flakes) and pulverized (powder). An organic citric acid carrier is used for the production of yacón powder.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Smallanthus sonchifolius, Polymnia Sonchifolia, yacon
STYLE:	Dried dehydrated fruit, 100% yacón
ORIGIN:	Andean region, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Cream

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Cream, off-white
TASTE:	Characteristic
ODOR:	Characteristic
FOREIGN MATERIAL:	Max. 0.025%
DEFECTS:	None
AVERAGE SIZE:	—
CALIBER:	0.5 – 1 mm
PARTICLE SIZE:	40 mesh, 95%. 60 mesh on request

PRODUCT TYPES

TYPES:	Pulverized, fine powder	
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:	SSHA1106	
HS CODE(S):	1106.20.90.00	

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	—
ASHES:	—
FAT:	—
FERMENTATION:	—
HUMIDITY LEVEL:	Max 6%
IODINE:	—
MELTING POINT:	—
PEROXIDE:	—
PH-LEVEL:	5.2-6.2
SAPONIFICATION:	—
SOLUBILITY:	—

YACON POWDER

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 10 ³ cfu
YEAST:	Max. 10 ² cfu
MOLD:	Max. 10 ² cfu
E. COLI(10G):	Max. 10 cfu
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	—
AFLATOXINS:	—
P. AERUGINOSA:	—
N. ENTEROBACT.:	—
BACILLUS CEREUS:	—

NUTRITION FACTS (100 g POR)

ENERGY:	372 kcal. / KJ 1556
PROTEIN:	3.2 g
TOTAL FAT:	0.6 g
SATURATED FAT:	—
MONOUNSAT. FAT:	—
POLYUNSAT. FAT:	—
CARBOHYDRATES:	67.2 g, of which: — Dietary fiber: 9.7 g — Sugars: 28.2 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	—
CAROTENE:	—
CHOLINE:	—
FOLATE (B9):	—
NIACIN:	—
PANTOTHENIC ACID:	—
RIBOFLAVIN (B2):	—
THIAMIN (B1):	0.2 mg
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:	36 mg
COPPER:	—
FOS:	61.91g
IRON:	2.9 mg
MAGNESIUM:	1 mg
MANGANESE:	—
PHOSPHOROS:	195 mg
POTASSIUM:	13 mg
SELENIUM:	—
SODIUM:	32 mg
ZINC:	1.4 mg

OTHER

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

YACON POWDER

Typical use

Because yacón powder contains about half the calories of an average sugar source, it is pre-biotic, low-calorie and it is low on the Glycemic Index. Yacón powder 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:	18 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-25 degrees Celsius
HUMIDITY:	50-65% H.R.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	PE bags in a corrugated cardboard, total 15/20 kg net, 16/21 kg gross
SHIPPING:	FOB Callao
MINIMUM ORDER:	500 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	17 days

DISCLAIMER

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INQUIRIES

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PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Dehydrated Fruit
PREPARED BY: C. Sedano
REVISED BY: J. Aguilar
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: D-PRD-003
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