

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 root, 100% yacón
ORIGIN:	Andean region, Peru
CULTIVATION:	Organic, conventional
COLOR CLASS.:	Cream

PRODUCT TYPES

TYPES:	Pulverized, fine powder, 100% Yacon Root
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

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Cream, beige
TASTE:	Characteristic, sweet
ODOR	Characteristic
FOREIGN MATERIAL:	Max. 0.025%
DEFECTS:	None
AVERAGE SIZE:	—
CALIBER:	0.6 – 1 mm
PARTICLE SIZE:	60 mesh, 95%

CHEMICAL CHARACTERISTICS

ACIDITY (CITRIC ACID):	< 3.0
ASHES:	—
FAT:	—
FERMENTATION:	—
HUMIDITY LEVEL:	< 8%
IODINE:	—
MELTING POINT:	—
CITRIC ACID:	< 3%
PH-LEVEL:	3.5 - 5
FOS (W/W)	> 35%
SAPONIFICATION:	—
SOLUBILITY:	—

YACON POWDER

Conformation

- This product does not contain genetically modified material.
- This product is free of pesticides.
- 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:	< 50.000 cfu
YEAST:	< 10 ³ cfu
MOLD:	< 10 ³ cfu
E. COLI(10G):	Absent
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Absent
AFLATOXINS:	—
P. AERUGINOSA:	—
N. ENTEROBACT.:	—

NUTRITION FACTS (100 g POR)

ENERGY:	372 kcal. / KJ 1556
PROTEIN:	3.2 g
TOTAL FAT:	0.3 g
SATURATED FAT:	—
MONOUNSAT. FAT:	—
POLYUNSAT. FAT:	—
CARBOHYDRATES:	85.1 g, of which: — Dietary fiber: 40.2 g — Sugars: 34.7 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 PALMITOLEIC:	—
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:	1278 mg
SELENIUM:	—
SODIUM:	22 mg
ZINC:	1.4 mg

OTHER

ARSENIC (AS):	—
ASH:	< 4
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. 24 months when stored in a refrigerated and moisture controlled environment
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-25 degrees Celsius
HUMIDITY:	45-65% H.R.
NOTE:	We advise storing the boxes of yacon powder with moisture absorbers to maintain its free-flowing consistency. If the powder becomes lumpy, it can be milled to restore its fine powder state. Proper storage conditions, such as low humidity and stable temperatures, will help prolong the powder's stability and prevent major clumping.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	Primary packaging: 2 x 10 kg double-layered 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. Other Incoterms on request.
MINIMUM ORDER:	500 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	12-14 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.

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INQUIRIES

Please direct all inquiries and other communication to:

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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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