

PRODUCT SPECIFICATION **YACON SYRUP**

Classification: *Smallanthus sonchifolius*

Rich in antioxidants and naturally occurring fructooligosaccharides (FOS), this plant-based sweetener provides a range of functional health benefits. Because a significant portion of yacón syrup is not digested, it delivers only about one-third of the calories of regular sugar, making it particularly suitable for low-calorie, dietary, and functional food applications.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Smallanthus sonchifolius, Polymnia Sonchifolia, yacón
STYLE:	Viscous liquid, 100% yacón
ORIGIN:	Andean region, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Brown

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Dark brown
TASTE:	Characteristic
ODOR:	Characteristic
FOREIGN MATERIAL:	Absent
DEFECTS:	–
AVERAGE SIZE:	–
CALIBER:	–
PARTICLE SIZE:	–

PRODUCT TYPES

TYPES:	Concentrated juice, syrup
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:	SSJA1702
HS CODE(S):	2106.90.71.00

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
FOS:	Min. 30%
FERMENTATION:	–
HUMIDITY:	< 29%
IODINE:	–
MELTING POINT:	–
VISCOSITY	150 – 160 cps
PH-LEVEL:	5.1 – 6.2
SAPONIFICATION:	–
SOLUBLE SOLIDS:	≥ 72 °Brix

YACON SYRUP

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 1000 cfu
YEAST:	Max. 10 cfu
MOLD:	Max. 10 ² cfu
E. COLI(10G):	Absent
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Absent
AFLATOXINS:	–
P. AERUGINOSA:	–
N. ENTEROBACT.:	Max 1 cfu
BACILLUS CEREUS:	–

NUTRITION FACTS (100 g POR)

ENERGY:	221 kcal. / KJ 925
PROTEIN:	2.12 g
TOTAL FAT:	0.27 g
SATURATED FAT:	–
MONOUNSAT. FAT:	–
POLYUNSAT. FAT:	–
CARBOHYDRATES:	64 g, of which: – Dietary fiber: 0 – Sugars: 36 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	–
NIACIN:	–
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	–
THIAMIN (B1):	–
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 TRIDECAONOIC:	–
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:	0
COPPER:	0.96 mg
FOS:	3534 mg
IRON:	1.3 mg
MAGNESIUM:	–
MANGANESE:	–
PHOSPHOROS:	–
POTASSIUM:	228 mg
SELENIUM:	–
SODIUM:	82 mg
ZINC:	–

OTHER

ARSENIC (AS):	0.09 mg
ASH:	5.1g
CADMIUM (CD):	0.05 mg/kg
CAFFEINE:	–
LEAD (PB):	0.04 mg/kg
MERCURY (HG):	0.01 mg

YACON SYRUP

Typical use

Yacón syrup provides roughly one-third of the calories found in conventional sweeteners and is naturally prebiotic, low-calorie, and low on the Glycemic Index. It serves as an effective alternative to sugar and can be incorporated into smoothies, beverages, desserts, and a wide range of formulations where a healthier sweetening option is desired.

SHELF-LIFE & STORAGE

SHELF-LIFE:	24 months
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:	

ORDER SPECIFICATIONS

PACKAGING/PRES.:	Option 1: HDPE Drums, total 30kg net, 32kg gross Option 2: HDPE Drums, total 5kg net, 6.2kg gross Retail/Private Label: We also supply yacón syrup as a private-label product, available in 250 g and 500 g glass jars, with customized branding options upon request.
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: Fruit Syrup
PREPARED BY: C. Sedano
REVISED BY:
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: D-PS-002
VERSION: 1.31
DATE: 17-8-2025
PAGE 1 of 1 pages

