



TECHNICAL DATA SHEET

PRODUCT: ORGANIC MACA GELATINIZED POWDER
CODE: DMR.00.008.031.0100
SCIENTIFIC NAME: *Lepidium meyenii*
COMMON NAME: MACA
PLANT PART USED: MACA ROOT

COMPOSITION

100 % SUN DRY MACA ROOT

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Powder	Visual inspection
COLOR	Beige	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

PHYSICO-CHEMICAL FEATURES

MOISTURE	< 8 %	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
GRANULOMETRY	Mesh 60	AOAC 973.03 Chapter 2, p. 53, 19th Edition 2012
GELATINIZATION INDEX	> 95 %	LMCTL-006 2001

MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	Absence	ISO 7251:2005 Detection Method
SALMONELLA	Absence	ISO 6579:2002/Amd 1:2007
TOTAL AEROBIC COUNT	< 1 x10 ⁴ cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 3. January 2001
MOULD COUNT	< 5 x10 ² cfu/g	ICMSF Microorganisms in Foods, 1988
YEAST COUNT	< 5 x10 ² cfu/g	ICMSF Microorganisms in Foods, 1988

NUTRITIONAL FEATURES (average values for 100g of product)

TOTAL ENERGY	341.9 Kcal	Determination by calculation
ENERGY FROM CARBOHYDRATES	84.50%	Determination by calculation
ENERGY FROM PROTEIN	13.70%	Determination by calculation
ENERGY FROM FAT	1.80%	Determination by calculation
PROTEIN	11.7 g	AOAC 920.87 Chapter 32 Ed.19 2012
CARBOHYDRATES	72.2 g	Determination by calculation
ASHES	6.2 g	AOAC 923.03 Chapter 32 Ed.19 2012
FAT	0.7 g	AOAC 922.06 Chapter 32 Ed.19 2012

Referential information

This analysis has an additional cost. If necessary for each batch, please consult in advance

CONTAMINANTS

LEAD	3.0 ppm max.	ICP – MS Atomic absorption
ARSENIC	1.0 ppm max.	ICP – MS Atomic absorption
PESTICIDES	According to the organic standard	GC-MSMS, LC-MSMS

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CHARACTERISTICS GAINED IN PROCESSING

Maca is gelatinized at 110 - 130°C (230 - 266°F) by extrusion. This process makes the powder easier to digest and increases water solubility.

SHELF LIFE

3 years, as long as the package is stored sealed at recommended conditions.



PACKAGING

Doble-Layered Polyethylene bag, containing 10 Kg / Bag into carton box of 20 Kg.
Boxes of 54 x 36 x 16.80 cm / Pallets of 110 x 95 x 183 cm (until 1t /pallet)

LABELING

Logo labeling indicating the weight, the name of the product, batch number, date of production and expiration date.

RECOMMENDED USES

Maca contains many active compounds like glucosinolates, aminoacids, vitamins, etc. Maca has proved to be good for energy enhancement, fertility and stamina, improvement of sexual disordes, keeping memory and mental clarity. It is used as superfood, functional food and nutritional supplement.

STORAGE AND TRANSPORT CONDITIONS

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors.