



TECHNICAL DATA SHEET

PRODUCT: ORGANIC YACON SYRUP
CODE: YAR.00.084.000.0100
SCIENTIFIC NAME: *Smallanthus sonchifolius*
COMMON NAME: YACON
PLANT PART USED: ROOT

COMPOSITION

100 % YACON ROOT

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	VISCOUS LIQUID	Visual inspection
COLOR	DARK BROWN	Visual inspection
ODOR	CHARACTERISTIC	Organoleptic
TASTE	CHARACTERISTIC	Organoleptic

PHYSICO-CHEMICAL FEATURES

BRIX	72 ± 2 degrees Brix	NTP 203.072. 1977 (Rev. 2012)
MOISTURE	< 29,0	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
pH	Between 5 to 6	AOAC 981.12. On line 20th Ed. 2016

MICROBIOLOGICAL FEATURES

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

NUTRITIONAL FEATURES (average values for 100g of product)

TOTAL ENERGY	178.0 Kcal	Determination by calculation
PROTEIN	1.58 g	AOAC 920.152 On line 20th. Ed. 2016
CARBOHYDRATES	65.6 g	Determination by calculation
ASHES	6.3 g	AOAC 940.26 On line 20th. Ed. 2016
FAT	1.0 g	The Feeding Stuffs. Methods of Analysis for crude oils and fats
FOS	35.2 g	AOAC 999.03 On line 20th. Ed. 2016

Referential information

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

CONTAMINANTS

PESTICIDES	According to the organic standard	GC-MSMS, LC-MSMS
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CHARACTERISTICS GAINED IN PROCESSING

Concentrated under vacuum to better preservation of product characteristics.

SHELF LIFE

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

PACKAGING

Gallon jug of 30 Kg into carton box of 29 cm x 25 cm x 37 cm
 Pallets of 110 x 95 x 126 cm (until 810 Kg /pallet)

LABELING

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



RECOMMENDED USES

Yacon syrup is a product rich in fructo-oligosaccharides (FOS) known as natural prebiotic that consequently favors the metabolism of food.

Yacon syrup is consumed over top of fruit salads, yogurt and desserts. Diluted in beverages and mixtures.

STORAGE AND TRANSPORT CONDITIONS

Store in a clean, fresh and dry place at temperatures below 25° C or 77° F. Protect from sunlight.

Once the product is opened keep it in refrigerated conditions.