



Product Specification
Organic Maca, powder (TI0417 / I2397)

Product description:

Product name	Organic Maca, powder
Botanical name	Lepidium meyenii Walp
Variety	-
Country of origin	Peru
Country of processing	Peru
Process description	Maca root is selected, washed, cut, dried, grinded, quality controlled and packed.

Mix Composition:

Product	Art. number	% (w/w)	Origin

Ingredient declaration:

Maca powder

Ingredients composition:

Ingredient	Function	% (w/w)	Origin (s)
Maca powder	Ingredient	100	Peru

Organoleptic parameters:

Consistency / Texture	Homogeneous powder
Colour	Typical for maca powder, beige
Flavour / Odour	Typical for maca powder, no off taste

Physical parameters:

Count :	Pieces / 454 g / 28,3 g / 100 g	N/A
Size	L x w x H	Powder
Mesh size (sieving)	Particles > 10,0 mm	N/A % (w/w)
	Particles > 5,0 mm	N/A % (w/w)
	Particles < 5,0 mm	N/A % (w/w)
Foreign materials (not product related)	Foreign bodies < 7,0 mm	≤ 0,1 % (w/w)
	Foreign bodies ≥ 7,0 mm	none
Impurities (product related)	Plant (rest) material	- Pieces /
	Cap stems (> 3,0 mm)	N/A
	4,0 mm < stalks < 10,0 mm	N/A Pieces / 100 g
	Stalks > 10,0 mm	N/A Pieces /
	Others	- Pieces /

Specific quality requirements	Broken / splits	N/A	% (w/w)
	Kernels / berry defects	N/A	% (w/w)
	Mouldy kernels / berries	N/A	Per 100 g
	Underdeveloped kernels / berries	N/A	Per 100 g
	Sugared berries	N/A	
	Colour deviation	-	% (w/w)
	Out of caliber (specify)	N/A	% (w/w)
Alive infestation	nil		

No information available = - / Not applicable = N/A

Chemical parameters:

Moisture	≤ 10	%	ISO 665 / 712
Preservative : SO ₂	N/A	ppm (mg/kg)	
Preservative: Potassium Sorbate	N/A	ppm (mg/kg)	
Aflatoxine B1	-	ppb (µg/kg)	ISO 16050
Aflatoxine B1, B2, G1, G2	-	ppb (µg/kg)	ISO 16050
Ochratoxine A	N/A	ppb (µg/kg)	
Peroxide number	-	meq / kg fat	
Patuline	N/A	ppb (µg/kg)	
Aw value	-		
pH value	-		ISO 2917
Sugar content	-	°Brix	
Free Fatty Acids	-	%	
Pesticides	According to regulation 834/2007 and regulation 889/2008		
Heavy metals	According to EU legislation		

Microbiological parameters:

Total plate count	≤ 100.000	cfu/g	ISO 4833
Yeast	≤ 1.000	cfu/g	ISO 21572-1 or 2
Mould	≤ 1.000	cfu/g	ISO 21572-1 or 2
Coliforms	≤ 100	cfu/g	ISO 4832
E. coli	Less than 10	cfu/g	ISO 16649-1 of 2
Salmonella spp.	Absent	25 gram	ISO 6579-1
Enterobacteriaceae	-	cfu/g	ISO 21528-2

N/A = not applicable / - = unknown

Nutritional parameters:

per 100 gram (may vary with the season)

Energy	1.347	kJ
	322	kcal
Fat	1,2	g
Saturated	0	g
Mono-unsaturated	-	g
Poly-unsaturated	-	g
Carbohydrate	54,8	g
Sugars	31,8	g
Polyols	-	g
Starch	-	g
Fibre	22,3	g
Protein	11,3	g

Salt	<0,1	g
Calcium	260	mg
Iron	4,5	mg
Copper	0,75	mg
Magnesium	100	mg
Potassium	1580	mg
Ash	-	g
Vitamin C	0	mg
Vitamin B2	0,425	mg

Product claims:

GMO free*	Yes	
Radiated	No	(level (Bq): -
Organic	Yes	(in accordance with EU legislation)
Kosher	Yes	
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Halal	No	

* Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

* Product is manufactured without genetic modification directly or indirectly.

Storage conditions:

Optimum storage conditions	Temp : 5 - 15°C R.H. : 55 - 65 %
Shelf life (after production)	24 months

Packaging:

Direct contact packaging	Type: bag Material: PE Weight:
Indirect contact material	Type: box Material: corrugated carton Weight:
Weight per colli (net.)	20 kg

Product is in accordance with EU legislation

Intended use:

To be used in the food industry to enhance the nutritional value of smoothies, cereals, muesli, energy bars, and also of a variety of recipes for cakes, biscuits and candies.

Allergen information

<u>Allergens</u> :-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	No	No	No	No	YES
EGGS or its derivatives	No	No	No	No	No	No
FISH or its derivatives	No	No	No	No	No	No
CRUSTACEANS / SHELLFISH	No	No	No	No	No	No
MOLLUSCS	No	No	No	No	No	No
PEANUTS or derivatives	NO	No	No	NO	No	YES
SOYA BEANS or derivatives	No	NO	No	No	No	No
MILK (LACTOSE) or its derivatives	No	No	No	No	No	YES
NUTS , tree nuts:	NO	NO	NO	NO	NO	YES
CELERY, including celeriac and its derivatives	No	No	No	No	No	No
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	No	NO	No	No
SESAME SEEDS or derivatives	No	No	No	No	No	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	No	No	NO	No	YES
LUPIN seeds or derivatives	No	No	No	No	No	No

Approved by Quality Manager