



# SPECIFICATION

## GENERAL INFORMATION

Organic Maca Powder raw		
<b>Process:</b>	Washing, disinfection, cutting, drying ( 40-42°C ) milling, packing	
<b>Botanical Source:</b>	Lepidium meyenii, Walp	<b>Article No.</b> 0041-100-B
<b>Origin:</b>	Peru ( Junin )	<b>Used Part:</b> Root
<b>Carrier:</b>	absent (100 % pure)	<b>Solubility:</b> Water
<b>Ratio:</b>	1,5 : 1 (Root : Powder)	<b>Irradiation:</b> Free
<b>Harvest:</b>	November	<b>HS-code:</b> 19019099900

## BASIC ANALYSIS

Analysis	Description	Test Method
<b>Appearance</b>	Fine Powder	Visual
<b>Color*</b>	Light brown	Visual
<b>Taste / Aroma</b>	Characteristic	Gustatory
<b>Loss on drying</b>	< 6 %	AOAC 925.10
<b>Solubility</b>	soluble in water	Visual
<b>Granulometry</b>	90% passing 80 mesh	AOAC 965.22

## MICROBIOLOGICAL ANALYSIS

according to the category : DGHM for dried foods incl. raisins and fruit powders (2013)

Analysis	Limit/Specification	Test Method
<b>Total aerobes germs</b>	< 100.000 CFU/g	ICMSF 2 <sup>ND</sup> Edition Vol1 Part 2 Method 1; Page 120-124
<b>Yeast/Mold</b>	< 10.000 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 166-167
<b>Enterobacteria</b>	< 100 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 151
<b>Staphylococcus aureus</b>	< 100 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 235-238
<b>Escherichia coli</b>	< 10 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 132-144
<b>Salmonella</b>	absent in 125g	ICMSF 2ND Edition Vol1 Part 2 Page 172-176

## HEAVY METALS

Analysis	Limit/Specification	Test Method
<b>Pb ( lead )</b>	< 1 mg/Kg	NOM – 117-SSA 1-1994
<b>Cd ( cadmium )</b>	< 0,5 mg/Kg	NOM – 117-SSA 1-1994
<b>As ( arsenic )</b>	< 0,5 mg/Kg	AOAC 952.13
<b>Hg ( mercury )</b>	< 0,1 mg/Kg	NCh 2667.Of2001

## PESTICIDES

Analysis	Limit/Specification	Test Method
<b>Pesticides</b>	0,01 mg / kg	<b>Multimethode</b> §64 LFGB L 00.00-115

### REGULATION & ALLERGY

**GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003**

**No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005 )  
Our Maca corresponds to the orientation values for pesticides of BNN**

**Heavy metals conform to VO 1881-2006**

**No Allergies, in compliance with EC Directive 2003/89/EC (replacing 2000/13/EC) and 2006/142/EG**

**Bio regulation, conform to 834/2007/EG; and 889/2008/EG**

**Gluten-free, lactose-free, vegan, raw food quality**

**PACKING:** Net weight – 10 kg boxes ( 2 boxes in one carton)

**SHELF LIFE:** The product stability is 24 month from date of manufacture in it's original packaging.

**STORAGE:** Kept in the original package in a fresh, dry and away from direct light place.

\* The color may vary naturally depending on ripeness, seasons, climate and geographical area of raw material.

Nährwerte pro 100 g ( big8 )	Nutrition Values per 100 g ( big8)	Results / Ergebnisse
Brennwert	Calorific value (kcal/kJ)	1.353 kJ / 321 kcal
Fett	Fat (g)	0,9 g
davon gesättigte Fettsäuren	of which saturates (g)	0,2 g
Kohlenhydrate	Carbohydrates (g)	58,1 g
davon Zucker	fructuosa (g)	41,7 g
Ballaststoffe	Dietary fiber (g)	18,7 g
Eiweiß	Protein (g)	10,1 g
Salz	Salt (g) (sodium)	0,03 g

*analyzed by the laboratory arotop*