



SPECIFICATION

General Information			
Product name:	Organic MACA Powder Gelatinized	Article No.	041-110-B
Process:	Washing, disinfection, cutting, extrusion, drying, milling, packing		
Botanical Source:	Lepidium meyenii, Walp	Used Part:	Root
Origin:	Peru (Junin)	Solubility:	Water
Carrier:	absent (100 % pure)	Irradiation:	Free
Ratio:	4 : 1 (Root : Powder)	HS-code:	1106.20.10.00

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Fine homogenous Powder	Visual
Color*	Beige	Visual
Taste / Aroma	Characteristic	Gustatory
Loss on drying	< 8 %	§ 64 LFGB L 17.00-1
Solubility	soluble in water	Visual
Granulometry	< 60 mesh (250 µm)	Internal

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

MICROBIOLOGICAL ANALYSIS

according to the category : DGHM 11.2 for dried fruits incl. raisins and fruit powders (2013)

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 100.000 CFU/g	DIN EN ISO 4833-1
Yeast/Mold	< 10.000 CFU/g	§ 64 LFGB L 01.00-37
Enterobacteria	< 100 CFU/g	DIN EN ISO 21528-2
Staphylococcus aureus	< 100 CFU/g	DIN EN ISO 6888-1
Escherichia coli	< 10 CFU/g	DIN ISO 16649-2
Salmonella	absent in 25g	§ 64 LFGB L 00.00-20

HEAVY METALS

according to the category : food supplements in COMMISSION REGULATION (EC) No 629/2008

Analysis	Limit/Specification	Test Method
Pb (lead)	< 3 mg/kg	DIN EN 15763
Cd (cadmium)	< 1 mg/kg	DIN EN 15763
Hg (mercury)	< 0,1 mg/kg	DIN EN 15763

PESTICIDES

Analysis	Limit/Specification	Test Method
Pesticides	0,01 mg/kg	Multimethod §64 LFGB L 00.00-115



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GUARANTEES

Quality	Declaration
GMO	GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
Pesticides	No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005); our Organic Maca gelatinized corresponds to the orientation value for pesticides of BNN
Heavy metals	conform to (EG) VO 1881/2006 and VO 629/2008
Allergens	No Allergens, in compliance with Regulation (EU) Nr. 1169/2011, Appendix II
Gluten	Gluten-free
Lactose	Lactose-free
Vegan	The product does not contain animal derivatives and has not been exposed during the production process to additives having been in contact with animals.

CERTIFICATIONS

Area	Certificates
Quality Management	Our partner, responsible for storage, filling, commissioning and shipping has established a quality management system that has been certified according to EN ISO 9001:2015
Organic regulations	Amazonas Naturprodukte GmbH is certified according to the EU Eco regulation 834/2007 and 889/2008/EG since 2005 Our partner, responsible for storage, filling, commissioning and shipping is certified according to the EU Eco regulation 834/2007 and 889/2008

NUTRITION VALUES

Nährwerte pro 100 g	Nutrition Values per 100 g	Results / Ergebnisse
Brennwert	Calorific value (kcal/kJ)	1.506 kJ / 360 kcal
Fett	Fat (g)	0,7 g
davon gesättigte Fettsäuren	of which saturates (g)	0,2 g
Kohlenhydrate	Carbohydrates (g)	79,0 g
davon Zucker	of which sugars (g)	20,0 g
Ballaststoffe	Dietary fiber (g)	4,25 g
Eiweiß	Protein (g)	10,6 g
Salz	Salt (g) (sodium)	0,01 g



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MACA GELATINIZED:

Gelification:

Sliced roots are pressed through an extruder which consists of two opposing spiral screws. This leads to the separation and shortening of the two starch chains that maca consists of (about 80% carbohydrates). This process is called Gelification. Afterwards, it is necessary to dry the maca pieces at a low temperature before they can be grinded into 100% pure powder.

Advantages of gelatinized maca powder over dried maca powder:

- Easier digestion
- Is absorbed more easily by the human organism
- Dissolves well
- Ideal for pill pressing
- Higher dose, ratio: 4:1

Advantages of dried maca powder over gelatinized maca powder:

- Raw food product
- Contains complete profile of enzyme and vital substances
- Among those, sulfur compounds
- Cancer-inhibiting and immune strengthening

ADDITIONAL INFORMATION	
Storage Conditions	Kept in the original package in a fresh, dry place and away from direct light
Shelf Life	The product stability is 24 month from date of manufacture in it's original packaging.
Packing	Net weight – 20 kg boxes