



SPECIFICATION

General Information		
Product name:	Organic Maca Powder raw	Article No: 0041-100-B
Process:	Harvesting, washing, disinfection, cutting, drying (40-42°C), milling, packing	
Botanical Source:	Lepidium meyenii, Walp	Used Part: Root
Origin:	Peru	Solubility: Water
Carrier:	absent (100 % pure)	Irradiation: Free
Ratio:	1,5 : 1 (Roots : Powder)	HS-Code: 1106 2090 00 0

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Fine Powder	Visual
Color*	Light brown	Visual
Flavor/Odor	Characteristic	Gustatory
Moisture	≤ 8 %	§ 64 LFGB L 17.00-1
Solubility	soluble in water	Visual
Granulometry	≤ 35 mesh	Internal

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

MICROBIOLOGICAL ANALYSIS

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 500.000 CFU/g	DIN EN ISO 4833-1
Mold	< 100.000 CFU/g	internal method
Yeast	<10.000. CFU / g	internal method
Escherichia coli	< 1.000 CFU/g	DIN ISO 16649-2
Enterobacteriaceae	< 100 CFU / g	ISO 21528-2:2019-05
Bacillus cereus	< 1.000 CFU/g	DIN EN ISO 21528-2
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



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PESTICIDES

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

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 corresponds to the orientation value for pesticides of BNN
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.
Raw food	Maximal processing temperature 42 °C
Heavy metals	conform to (EG) VO 1881/2006 and VO 629/2008
Ionization	This product is not treated with ionizing radiation according to directives 1999/2/CE and 1999/3/CE
Packaging	The packaging in direct contact with the product complies with the regulation (EC) in Nr.1935/2004 and its amendments.

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
HACCP*	Our suppliers produce the organic maca according to good manufacturing practice (GMP) and under appropriate hygienic conditions, as well as under constant control of the quality assurance department within the framework of an implemented HACCP system.
Organic regulations	Amazonas Naturprodukte GmbH has been certified in accordance with the EU Organic Regulation since 2005. The current regulation is (EU) 2018/848 — rules on organic production and labelling of organic products. Our Certification: DE - ÖKO 007 Our partner, responsible for storage, filling, commissioning and shipping is also certified according to the EU Eco regulation. Our suppliers are certified according to the EU Eco regulation.



* Hazard Analysis and Critical Control Point
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NUTRITION VALUES

Nährwerte	Nutrition Values	per 100 g
Brennwert	Calorific value (kcal/kJ)	1.646 kJ / 388 kcal
Fett	Fat (g)	1,5 g
davon gesättigte Fettsäuren	of which saturates (g)	0,5 g
Kohlenhydrate	Carbohydrates (g)	83 g
davon Zucker	of which sugars (g)	42 g
Eiweiß	Protein (g)	10 g
Salz	Salt (sodium) (g)	0,1 g

ADDITIONAL INFORMATION

Instructions for use	The product can be consumed without further treatment by the consumer.
Intended use	The product is also suitable for vulnerable consumer groups (small children, infants, old people, pregnant women, immunocompromised persons, allergy sufferers or anyone who is dependent on a special diet), but the personal health condition should be clarified in advance.
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 The Packaging in direct contact the product complies with regulation (EC)NO2015/2283

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Improper handling or storage – on which we have no influence – may cause variations in quality.