



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 (Junin)	Solubility: Water
Carrier:	absent (100 % pure)	Irradiation: Free
Ratio:	1,5 : 1 (Roots : Powder)	HS-Code: 11062090000

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	≤ 60 mesh	Internal

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

MICROBIOLOGICAL ANALYSIS

according to the category : DGHM 11.2 for dried foods incl. raisins and fruit powders (Stand 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 125g	§ 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

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

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*	During the whole production process the standards of the HACCP are obeyed according to the EU regulation 852/2004 on the food hygiene
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

* Hazard Analysis and Critical Control Point



Organic Maca Powder raw

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)	83,4 g
davon Zucker	of which sugars (g)	42 g
Eiweiß	Protein (g)	10,1 g
Salz	Salt (sodium) (g)	0,1 g

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