



SPECIFICATION

General Information	
Product name: Organic Yacon Syrup	Article No: 0111-101-B
Process: Harvesting, peeling, slicing and juice extraction, bottled, filtration, vacuum concentrated	
Botanical Source: Smallanthus sonchifolius	Harvest: may till august
Origin: Peru	Used Part: Root
Carrier: absent (100 % pure)	Solubility: Water
Ratio: 20 kg roots : 1 kg syrup	Irradiation: Free

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Viscous liquid	Visual
Color*	Dark brown	Visual
Flavor/Odor	Characteristic	Sensorial
Soluble solids	65 to 75 degrees Brix	ASU L 31.00-2
pH-Value	between 5 and 6	Internal method

* 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	< 1.000 CFU/g	ISO 4833-1:2013-09, mod.
Mold	< 100 CFU/g	ISO 6611:2004-10, mod.
Yeast	< 100 CFU/g	ISO 6611:2004-10, mod.
Coliforms	< 100 CFU/g	ISO 4831
Escherichia coli	< 10 CFU/g	Interne Methode
Salmonella	Absent in 25g	ISO 6579:2007-10 mod.

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

TOXINS / MYCOTOXINS

Analysis	Limit/Specification	Test Method
Aflatoxins	≤ 4 µg	§ 64 LFGB 00.00-2



Organic Yacon Syrup

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 Yacon Syrup 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
Kosher	Kosher statement on request
Heavy metals	conform to VO 1881/2006 and 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
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/EG Our suppliers are certified according to the EU Eco regulation 834/2007 and 889/2008

ADDITIONAL INFORMATION

Storage Conditions	The product should be stored in a cool and dry place at room temperature (below 25° C) with relative humidity < 70%.
Shelf Life	The product stability is 18 months from date of manufacture in it's original packaging. hermetically sealed
Packing	Net weight - HDPE gallon container 30 Kg