



# **SPECIFICATION**

General Information						
Product n	ame:	Organic Yacon powder raw			Article No:	0111-100-В
Process:		Harvesting, drying and milling				
Botanical	Source:	Smallanthus sonchifolius	Used Part:	Root		
Origin:	Peru		Solubility:	Water		
Carrier:	absent	(100 % pure)	Irradiation:	Free		
Ratio:	12,5 kg	; roots : 1 kg powder	HS-Code:	1106.20	0.9000	

### **BASIC ANALYSIS**

Analysis	Description	Test Method
Appearance	Fine Powder	Visual
Color*	Light beige	Visual
Flavor/Odor	Sweet	Sensorial
Moisture	≤. 8,5 %	ASU L 06.00-3
Solubility	Soluble in Water	Visual
Granulometry	0,25 mm ( 60 mesh )	Internal Method

\* 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 4833-1a
Mold	< 10.000 CFU/g	§ 64 LFGB L 01.00-37a
Enterobacteriaceae	< 1.000 CFU/g	DIN ISO 21528-2a
Escherichia coli	< 10 CFU/g	DIN ISO 16649-2a
Salmonella	Absent in 25g	§ 64 LFGB L 00.00-20a

#### **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/ Regulation
<b>Aflatoxins</b> (B1 + B2 + G1 + G2)	≤ 4 μg / kg	§ 64 LFGB 00.00–2





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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 Yacon corresponds to the orientation
	value for pesticides of BNN
Allergens	No Allergens, in compliance with Regulation (EU) Nr. 1169/2011, Appendix II
Heavy Metals	conform to VO 1881/2006 and 629/2008
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	gentle processing at a maximum temperature of 42 °C
Kosher	Kosher statement on request

# CERTIFICATIONS

Area	Certificates
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 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.
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.

\* Hazard Analysis and Critical Control Point





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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 ),	
Storage Conditions	but the personal health condition should be clarified in advance.Keep the original package in a fresh, dry place, away from direct sunlight.Hygroscopic product.	
Shelf Life	The product stability is 24 months from date of manufacture in it's original unopened packaging.	
Packing	Net weight – 20 kg box (with 4x5kg bag)	

#### NUTRITION VALUES

Nutrition Values	per 100 g
Calorific value	1151,8 kJ / 276,9 kcal
Fat	0,3 g
of which saturates	0,2 g
Carbohydrates	41,5 g
of which sugars	41,3 g
Fibre	49,3 g
of which Inulin*	37,0 g
Protein	2,4 g
Salt	0,19 g

\* Poly-fructose - storage carbohydrate, dietary fibre with prebiotic effect

#### Fibre source:

If the word "fibre source" is used, at least 3g of fibre per 100g or 1.5g per 100kcal must be included. A foodstuff with the indication "high dietary fibre content" must have at least 6g of dietary fibre in 100g or 3g per 100kcal (Regulation (EC) No 1924/2006)

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