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| Product denomination | Organic Black Maca Powder | |
| Scientific name | <i>Lepidium Meyenii</i> | |
| Ingredients | 100% Black Maca Root | |
| Product Description | This powder is obtained from the milling and sieving of the black maca roots without any additive. | |
| Sensorial Characteristics (*) | Aspect: Homogeneous powder, free of lumps, without any foreign material. Smell: Characteristic. Flavor: Characteristic. Color: Beige. | |
| Physical and Chemical Characteristics (*) | <u>Specifications</u> | <u>Methodology</u> |
| | Humidity: < 6% Carbohydrates : 74.32% Raw fiber: 5.50% Ashes (Dry Base): 4.80% Fat (Dry Base): 0.97 % Sugar : 36.90% Mesh : 60, 80 mesh Free from foreign material Pb, Hg, As, Cd: <LMR destination Pesticides: Absent | Desiccation and weight difference Methods Of Analysis for Nutrition Labeling: 1983 p.8 AOAC 962.09:2016; 20th Ed. AOAC 925.51(A) 2016; 20th Ed. NTP 209.263:2013. Gravimetric method AOAC 975.14:2016; 20th Ed Visual inspection Based on clients requirements and destination GC-MSMS, LC MSMS |
| Microbiological Characteristics (**) | Aerobic Mesophilic: <10 ⁴ -<10 ⁵ UFC/g Bacillus cereus: <10 ² UFC/g Coliforms: <10 ² UFC/g E.coli: <10 UFC/g Salmonella sp.: Absent / 25grs. Molds: <10 ³ UFC/g Yeast: <10 ³ UFC/g | FDA/BAM (1998) 8th Ed. Chapter 3. FDA/BAM (1998) 8th Ed. Chapter 14. FDA/BAM (1998) 8th Ed. Chapter 4. FDA/BAM (2011) 8th Ed. Chapter 4 FDA/BAM (2011) 8th Ed. Chapter 5 ICMSF Microorganisms in foods 2da Ed. ICMSF Microorganisms in foods 2da Ed. |
| Storage Conditions | Storage must be at a room temperature and the container closed, away from strong odors. | |
| Shelf Life | 2 years. | |
| Packaging and Label | <u>First package (bulk):</u> Low density polyethylene bags, laminated or nylon of 10kg, 5kg. <u>First container retail :</u> 8 oz, 16oz <u>Second container:</u> Carton boxes of 20kg. <u>Label information:</u> it declares the name of the product, net weight, name and address of the manufacturer, batch number, expiration date, sanitary register, storage conditions (***). | |
| Usage and Potencial clients | For public in general. Can be used raw or cooked. Can be used as ingredients in the food industry. Gluten free | |

(*) NTP 011.181:2008. Toasted Maca Powder (*Lepidium meyenii*) Definition and requirements. Content per 100gr of product.

(**) NTS N°071- MINSA / DIGESA-V-01. Sanitarian norms that established the Microbiological criteria of Sanitarian quality and harmlessness for the food and beverages for human consumption. (Ver Cap. IX.4).

(***) NTP 209.038: 2003. Packed foods. Labeled.