

Product denomination	Organic Red Maca Powder	
Scientific name	<i>Lepidium Meyenii</i>	
Ingredients	100% Red Maca Root	
Product Description	This product is obtained from the milling and sieving of the red 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. 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.