



Technical Data Sheet

Analysis	Unit	Specification / Results
Botanical name		<i>Lepidium meyenii</i> Walp.
Origin		Peru
Parts used		Dried roots (80% black, 15% red-purple and 5% yellow)
Product name		Raw Gelatinized Maca Powder
Ratio of concentration		6:1
Presentation		Solid
Lot number		1287
Lot size		8 Tons
Physical and Chemical Characterization I		
Colour		Light brown
Odour		Characteristic
Taste		Characteristic
Appearance		Micropulverized Powder
Added Ingredients		None
Physical and Chemical Characterization II		
Particle size	Mesh	%
	60 Mesh (min 80%)	97.6
	80 Mesh	94.4
	100 Mesh (min 60%)	92.9
Physical and Chemical Characterization III		
Protein	g / 100 gr	13.1
Humidity	g / 100 gr	3.6
Fat	g / 100 gr	1
Ashes	g / 100 gr	4.4
Fibre	g / 100 gr	5.4
Energy	Kcal / 100 gr	373
Kcal. From Protein	%	15.3
Kcal. From Fat	%	2.4
Kcal. From Carbohydrates	%	82.3
Carbohydrates	g / 100 gr	76.7
Physical and Chemical Characterization IV		
Organochlorine Pesticides	g / 100 gr	Negative
Organophosphorus Pesticides	g / 100 gr	Negative
Physical and Chemical Characterization V		
Mercury	mg/kg	<0.01
Cadmium	mg/kg	<0.37
Lead	mg/kg	<0.04
Arsenic	mg/kg	<0.04
Microbiological Characterization VI		
Mould	UFC/g	10 Estimate
Yeast	UFC/g	<10 Estimate
Total Coliforms	per 1g	None
E. Coli	NMP/g	<3
Aerobic Mesophile	UFC/g	<10 Estimate
Salmonella	per 25g	None
Additives VII		
Additives		None
Packing VIII		
Pack 1		First Use Trilaminated Polyethylene Bags reinforced with Nylon x 5 Kg
Case		First Use Carton box containing 2 bags x 5 Kg
Purposes IX		
Food industry		Food / Food supplements
Highlights X		
Unique cold gelatinization process that removes the starch out of the root leaving a more concentrated powder easier to absorb and digest.		