

Product Denomination	Black Maca Powder	
Scientific name	<i>Lepidium meyenii</i>	
Country of origin	Peru	
Ingredients	100% black maca root	
Product description	Powder obtained from the drying, milling and sieving of dried black maca tubers, without incorporation of food additives. Conservation Treatment: drying	
Sensorial characteristics	The black maca powder presents a color (light beige), flavor and smell characteristic of the product. Free from undesirable flavors and odors.	
Physical-chemical characteristics (*)	Specifications	Methodology
	Humidity: < 8 % Carbohydrates: 72.52% Raw fiber: 5.50% Ash Content (g/100gr): 4.80% Fat : 0.97% Total sugars : 36.9% Granulometry: 60 mesh (Min. 95 %) Absence of foreign materials Pb, Hg, As, Cd: <MRL from destination Pesticides: Absent (<i>organic</i>)	Desiccation and Weight Difference Methods Of Analysis for Nutrition Labeling: 1983 pag.8 AOAC 962.09:2016; 20th Ed. AOAC 925.51(A) 2016; 20th Ed. NTP 209.263:2013. Método Gravimétrico AOAC 975.14:2016; 20th Ed AOAC 973.03 Chapter 2, p. 53, 19th Ed.2012 Visual Inspection In base of customer and destiny requirement GC-MSMS ,LC-MSMS
Microbiological characteristics (**)	Mesophilic aerobes: <10 ⁴ - <10 ⁵ UFC/g Coliforms: <10 ² UFC/g E.coli: <10 UFC/g Salmonella/25g: Absent Molds: <10 ³ UFC/g Yeasts: <10 ³ UFC/g B.cereus : <10 ² UFC/g	AOAC 990.12 AOAC 991.14 AOAC 991.14 AOAC 2014.01 AOAC 997.02 AOAC 997.02 FDA/BAM (1998) 8th Ed. Chapter 14.
Storage conditions	Keep in a close container and with a temperature below 28 °C, and relative humidity 60-85 % in a clean, fresh and dry place; away from strong odors.	
Shelf life	2 years.	
Packing and labeling	First package (bulk): Plastic bags (low density polyethylene, laminated or nylon of 10kg, 5kg) First retail package: 200g to 1kg. Second package: Carton box. Label information: It declares the product name, net weight, producer's name and address, batch number, expiration date, sanitary registration, conservation conditions (***).	
Usage and potential consumers	Intended Use: Product for the general public, requires cooking before consumption. Can be used as ingredient for food industry. Gluten free, suitable for celiac people. Alternative Use: An alternative use hasn't been identified.	

References:

(*) NTP 011.181:2008. Toasted maca flour. Definition and requirements. Content per 100 grams of product.

(**) NTS N°071- MINSA / DIGESA-V-01. Sanitary Standard that establishes the Microbiological Criteria of Sanitary Quality and Safety for Food and Beverages for Human Consumption.