

Product Specification

RAW MACA FLOUR

Grown in the Andean highlands of Peru at levels over 4,000 masl, Maca a heart shaped root from a herbaceous plant, has been a staple supplement in the Incan diet. Evidence proves that it has been grown in the Andes of Peru as far back as 1,500 years BC. Maca was consumed in the Incan Civilization due to its ability to nourish and balance the body's endocrine system. Recently rediscovered by the modern world, this super food is now highly demanded in most countries.

Process:

The maca root is hand selected and cleaned, washed and dried at low temperatures to maintain its natural/nutritional properties. Once in the appropriate humidity levels it is milled, sieved and packed to obtain Maca Flour.

Description:

Maca Flour is a product of fine texture of yellowish/light brown color. Maca energizes the human body without the side effects of caffeine. It is rich in amino acids, fatty acids, vitamins, trace elements, and minerals, creating an exclusive balance of proteins, carbs and antioxidants. Hence, mitigating, physical and mental fatigue and stress. Additionally, the Incas used it as a vitality tonic.

Scientific Name
Lepidium Meyenii

Family
Brassicaceae

Origin
Perú



Characteristics:

ORGANOLEPTIC CHARACTERISTICS		
Taste:	Characteristic	
Appearance:	Powder	
Smell:	Characteristic	
Color:	Yellow/light brown	



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PHYSIOCHEMICAL CHARACTERISTICS		
Moisture	< 7.00%	
Sieve	< 0.5mm	
MICROBIOLOGICAL CHARACTERISTICS		
Total Aerobes Mesophilic	< 1x10 ⁵	cfu/g
Coliforms	< 10 ³	cfu/g
E. Coli	Absent	cfu/g
Yeasts	< 10 ³	cfu/g
Molds	< 10 ³	cfu/g
Salmonella	Absent	In 25 g

NUTRITION (in 100gr)**		
Energy	360	kJ
Proteins	15.1	g
Fat	0.75	g
DietaryFiber	18	g
Carbohydrates	71.1	g
Ash	5.35	g

(**)Values may vary

Packaging:

Polyethylene covered with paper kraft bags of 10kg or 25kg net or as per clients request. We can do retail packaging.

Life Ptime and storage conditions

24 months in adequate conditions: indoor (no direct sunlight), cool, ventilated, dry environment:

Temperature: < 30°C
 Relative Humidity: 45% - 75

Uses

Maca Powder can be used for direct consumption. Mix it with milk, oatmeal, juices, tea, and yogurt and even in preparation for delicious desserts. We recommend using it as a daily supplement with a serving size up to 1tbs (around 14gramos).

Gluten Free:

We certify that our product is naturally gluten free and will only be handled in 100% pure quinoa production lines.
 Gluten Free:

Non-GMO:

We certify that our product has NOT been genetically modified.

Additive Free:

We certify that our product is 100% additive free

Product Certifications:

Organic:
 National Organic Program (USDA/NOP)



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European Union (EU)
Peru (RTPO: Reglamento Técnico Peruano Organico)
Quality by SGS or Control Union

HS Code:
1106.20.00.00

