


 Esmeralda Food S.A.C.	TECHNICAL DATA		DATE: 24/04/2021
	PRODUCT SPECIFICATION		REVISION: 01
	RED MACA POWDER		PAGE: 1/2

PRODUCT NAME	Red Maca Powder	
SCIENTIFIC NAME	Lepidium meyenii	
H.S. CODE	11.06.20	
COUNTRY OF ORIGIN	Peru	
CERTIFICATE	SENASA	
GENERAL DESCRIPTION	Maca is a native plant of the high Andes of Peru and is a healthy, energetic, and natural stimulating food for the consumption of children, youth, and older adults. Born in the highlands of Peru at altitudes around 7,000 to 11,000 feet above sea level, it is considered the Peruvian Ginseng. The red maca owes its name due to the color of the skin of the tuber. Scientifically it has been shown to have a greater energizing effect than common maca and a little bit less than black maca.	
PROCESS	Once harvested, the raw material is subjected to the process of reception, selection, washing, disinfection, dehydration/frying, milling/grinding, packing and storage.	
INGREDIENTS	100% maca	
NUTRITIONAL VALUES (100 grams)	Energy Kcal Protein Carbohydrates Total Fat Dietary Fiber Salt	356 kcal 14.30 g 64.30 g 3.6 g 4.50g 0.10g
PHYSICO – CHEMICAL CHARACTERISTICS	Color Odour Taste Appearance Strange material Saponine Humidity	Beige Characteristic Characteristic Powder Absence Absence 12.0 % max.
MICROBIOLOGICAL CHARACTERISTICS	MICROBIAL AGENT	LIMITS
	Coliformes Salmonella Mold E. coli	< 1000 ufc/g Absence < 1,000 ufc/g Absence
PROPERTIES	<ul style="list-style-type: none">- Improves mood- Helps maintain a healthy prostate	

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	<ul style="list-style-type: none"> - Improves sexual desire - Red maca has properties that slow down the aging processes in people - Red maca can be considered as an alternative and natural treatment for osteoporosis
USE	Maca can be taken as maca powder and added to yogurts, salads, baked goods, juices, smoothies, and soups.
PACKING MATERIAL	Multiwall bags: 2 ply kraft paper + 1 p.p. ply outside : x 25kg net weight.
SHELF LIFE	24 months after production date
STORAGE	Indoor, ventilated, dry environment
LABEL INFORMATION	Product name, net weight, manufacturer name and address, production and expiration date and country of origin. According to customer requirement

