



CERTIFICATION OF ANALYSIS

GENERAL INFORMATION	
Product: Organic MACA powder raw	Article No: 0041-100-B
Manufacturing date: 31.01.2022	Batch No: LO-83593-0422
Expire date: 31.01.2025	K0227
Process: sun dried, washing and disinfection, cutting, drying, grinding/pulverizing	
Botanical Source: Lepidium meyenii, Walp	Used Part: Root
Origin: Peru (Junin)	Solubility: Water
Colorant: absent	Irradiation: Free
Carrier: absent (100 % pure)	HS-Code: 1106.20.10.00

BASIC ANALYSIS

Analysis	Description	Results
Appearance	Fine Powder	conform
Color*	Light brown	conform
Flavor/Odor	Characteristic	Gustatory
Humidity	≤ 8 %	4,43 %
Solubility	Soluble in Water	Visual
Granulometry	≤ 60 mesh	conform

* The color may vary naturally depending on ripeness, seasons, climate and geographical area of raw material.

MICROBIOLOGICAL ANALYSIS

Analysis	Limit/Specification	Results
Total aerobes germs	< 500.000 CFU/g	29.000 CFU/g
Yeast	< 10.000 CFU/g	< 10 CFU/g
Mold	< 100.000 CFU/g	100 CFU/g
Enterobacteriaceae	< 100 CFU/g	< 10 CFU/g
Escherichia coli	< 1.000 CFU/g	< 10 CFU/g
Salmonellae	absent in 25g	conform

HEAVY METALS

Analysis	Limit/Specification	Results
Pb (lead)	< 3 mg/kg	0,23 mg/kg
Cd (cadmium)	< 1 mg/kg	0,21 mg/kg
Hg (mercury)	< 0,1 mg/kg	< 0,01 mg/kg

CERTIFICATIONS & ALLERGY

No Pesticides , used for the whole planting and farming process (conform to § 64 LFGB L 00.00-115); our Organic Maca corresponds to the orientation value for pesticides of BNN.
GMO free , does not contain any genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
Gluten-free, lactose-free, vegan, raw food quality
Kosher-/ Halal (Statement on request)
No Allergens , in compliance with VO (EU) Nr. 1169/2011, Appendix II

PACKING: Net weight – 20 kg boxes (2 bags with 10kg).

SHELF LIFE: The product stability is 36 month from date of manufacture in it's original packaging.

STORAGE: Kept in the original package in a fresh, dry place and away from direct light.

This analysis is computer-produced and valid without signature. The data correspond to those of our suppliers and independent laboratories and are available in original. Improper handling or storage – on which we have no influence – may cause variations in quality.