

TECNICAL DATA SHEET

PRODUCT	:	100% Organic Yacon Syrup (100% Organic Yacon Concentrated Juice)
PRESENTATION	:	Syrup
PLANT PART USED	:	Roots
BOTANICAL NAME	:	Smallanthus sonchifolius
ROOT SIZE	:	>10 cm
COMPOSITION	:	Yacon roots: 100%
PACKING	:	Bulk in HDP container: 11 lb (~5 kg), 66 lb (~30 kg). Glass containers: 0.55 lb (~250 g), 1.1 lb (~500 g).

PHYSICAL CHARACTERISTICS

ASSAY	SPECIFICATIONS	METHOD
Appearance	Viscous liquid	Organoleptic
Color	Dark brown	Organoleptic
Odor	Characteristic	Organoleptic
Taste	Typical; sweet	Organoleptic

PHYSICOCHEMICAL CHARACTERISTICS

ASSAY	SPECIFICATIONS	METHOD
Soluble solids	72 ± 1 degrees Brix	NMX -F -103-1982 Food - fruits and derivatives. Determination of degrees brix
FOS (Fructooligosacarides)	>= 30 %	AOAC Method 999.03, AOAC Method 32.32 Codex Type II Method
pH	Between 5 and 6	AOAC Method 981.12

MICROBIOLOGICAL CHARACTERISTICS

ASSAY	SPECIFICATIONS	METHOD
Aerobic mesophilic bacteria count (CFU/g)	< 1 000 cfu/g	AOAC Official Method 990.12 Aerobic Plate Count in Foods Dry Rehydratable Film Method (PetriFilm Aerobic Count Plate).
Enterobacteriaceae (CFU/g)	<1	ICMSF. Microorganisms in Food. Its meaning and methods enumeration. P. 147-150. 1983. 2d ed. 2000 Reprint. Enterobacteriaceae. Count by plating.
Osmophilic Yeasts (CFU/g)	<10	ICMSF. Microorganisms food. Its meaning and enumeration methods P. 166-167, 2nd Ed. 1983 Reprint 2000.
Mould (CFU/g)	<10	AOAC official method 997.02 Combined mold and yeast count

NUTRITION FACTS (Serving Size 100g)

ASSAY	SPECIFICATIONS	METHOD
Protein (%)	< 3.0	AOAC 920.87 On line, 19th Ed.2012 protein (Total) in flour
Carbohydrate (%)	> 60.0	For calculation
Fat (%)	< 0.3	AOAC 945.18 A. On line, 19th Ed.2012 cereal adjunct: crude fat and Ether Extract

*This analysis has an additional cost, if required for each lot should consult



HEAVY METALS

ASSAY	SPECIFICATIONS	METHOD
Lead	Not more than 1 ppm	Mercury, Lead and Arsenic. NOM – 117 – SSA1 – 1994 Goods and services. Test methods for the determination of Cadmium, Arsenic, Lead, Iron, Zinc and Mercury in food, drinking water and purified water by atomic absorption spect.
Arsenic	Not more than 0.1 ppm	
cadmium	Not more than 1 ppm	
Mercury	Not more than 0.1 ppm	

*This analysis has an additional cost, if required for each lot should consult

PESTICEDES RESIDUES

ASSAY	SPECIFICATIONS	METHOD
Total pesticides	Negative	Determination of multiresidues of pesticides for LC-MS/MS in fruits, vegetables, liquids, soils, substrata, and food, include you those with high place contained in fats. Determination of multiresidues of pesticides for GC-MS in fruits, vegetables, liquids, soils, substrata, and food, include you those with high place contained in fats.

*This analysis has an additional cost, if required for each lot should consult

LABELED

Logo labeling indicating the weight, the product, batch number, date of production and expiration date

INTENDED CONSUMER'S USE

It is used as super food, functional food, and nutritional supplement

SHELF LIFE

2 years in cool dry ambient storage (below 70 degrees Fahrenheit).
Once the container is opened, the entire product must be consumed or it must be stored in refrigeration below 45 degrees Fahrenheit

TRANSPORT CONDITIONS

It should be transported under suitable health conditions, in cool and dry place, free or plagues and strong or disagreeably odours

STORAGE CONDITIONS

It should be stored under suitable health conditions, over pallets in cool and dry place and without strong or disagreeably odours away from heat and direct exposure to sunlight.
The warehouse should be free from plagues. Keep container tightly closed.
Temperature 20-25°C and relative humidity between 45-65%.

PLANT CAPACITY

12 TM/MONTH

