

TECNICAL DATA SHEET

PRODUCT	:	Organic dehydrated Yacon flakes
PRESENTATION	:	Flakes
PLANT PART USED	:	Roots
BOTANICAL NAME	:	<i>Smallanthus sonchifolius</i>
ROOT SIZE	:	>10 cm
COMPOSITION	:	Yacon roots: 100%
PACKING	:	Bulk in LDP box: 22 lb (~10 kg), in a cartoon box Bulk in LDP bag: 55 lb (~25 kg). Doy pack polyethylene: 50 gr.

PHYSICAL CHARACTERISTICS

ASSAY	SPECIFICATIONS	METHOD
Appearance	Fluid Powder	Organoleptic
Color	Beigs	Organoleptic
Odor	Characteristic	Organoleptic
Taste	Typical; sweet	Organoleptic

PHYSICOCHEMICAL CHARACTERISTICS

ASSAY	SPECIFICATIONS	METHOD
Moisture (%)	<8.0	Internal method
FOS (Fructooligosacarides)	>= 35 %	AOAC Method 999.03, AOAC Method 32.32, Codex Type II Method
pH	Between 3.5 and 4.5	AOAC Method 981.12
Acidity (% Citric Acid)	<3.0	AOAC Method 942.15

MICROBIOLOGICAL CHARACTERISTICS

ASSAY	SPECIFICATIONS	METHOD
Aerobic mesophilic bacteria count (CFU/g)	< 50 000 cfu/g	AOAC Official Method 990.12 Aerobic Plate Count in Foods Dry Rehydratable Film Method (Petriplate Aerobic Count Plate).
Escherichia coli	<u>Negative</u>	AOAC official method 991.14 E.coli count
<u>Yeast count (cfu/g)</u>	<u>1,000 max.</u>	AOAC official method 997.02 Combined mold and yeast count
Mould (CFU/g)	<u>1,000 max.</u>	AOAC official method 997.02 Combined mold and yeast count
Salmonella sp.	Absent / 25g	AOAC official method 989.13 Salmonella 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 (%)	>85.0	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



PESTICIDES RESIDUES

ASSAY	SPECIFICATIONS	METHOD
Total pesticides	Negative	Determination of multi residues of pesticides for LC-MS/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). Optimum quality will be maintained when stored under refrigeration

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

15 TM/MONTH

