



Frankenheimer Str. 33
91583 Schillingsfürst
Tel: +49 9868 934 2084
Fax: +49 9868 934 2086
E-Mail: info@gb-foods.com

Product-specification

ORGANIC Maca powder yellow

product number: 54000

Version: 6
Valid since:
16.07.2019

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DE-ÖKO-006

1. General product information

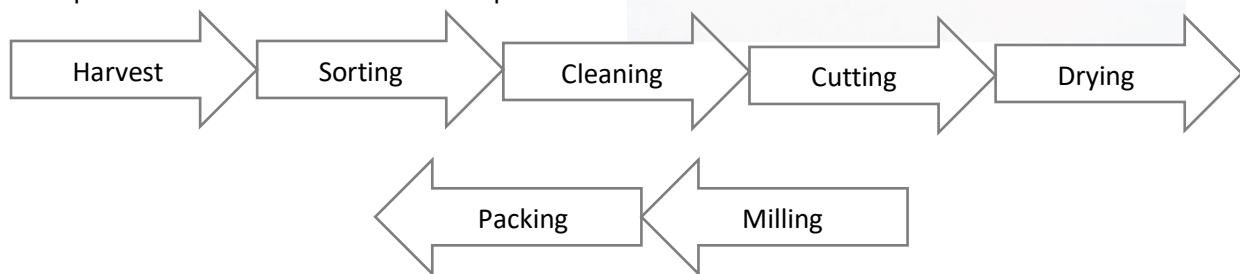
Sales description: Maca-root, dried and milled (*Lepidium meyenii*)
 Freshness ratio/ concentration factor: 100 %
 Country of origin: Peru
 Ingredients (descending in %): 100 % Maca Powder

2. Description / production process

The Maca plant belongs to the cruciferous family and is subordinate to the cress genus. The Maca plant is cultivated in the heights of the Peruvian Andes. Maca powder is made from the tuber of the plant, which is typically yellow, red or black.



The product can be consumed raw and processed with or without other food.



3. Sensory characteristics

Appearance Very fine beige powder, slight differences possible
 Consistency: Powder
 Odor/Flavor: Characteristic, sweetly, without foreign odors/flavors

4. Chemical and physical characteristics

Parameter	min.	max.	unit
Moisture content		6	%
Additions	-	-	-

5. Residues and contaminations

Parameters	Requirements
Pesticide residues	BNN orientation value: 0.01mg/kg for single substances, max. 2 substances detectable.
Contamination and chemical residues	Pursuant to the EU Regulation setting maximum levels for certain contaminants in foodstuffs, as amended.

Changed on:	12.06.2020	Carolin Berger	Reason for change: new address
Checked on:	12.06.2020	Günther Braun	
Released on:	12.06.2020	Günther Braun	



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6. Microbiological Characteristics

Parameters	Limit	Unit
Total aerobic plate count	100.000	KbE/g
Yeasts	100	KbE/g
Molds	100	KbE/g
Escherichia Coli	0	KbE/g
Salmonellae	n.n.	/25 g

7. Nutritional value

	Unit	per 100 g
Energy	Kcal / kJ	390 / 1632,5
Fat	g	3,8
- Saturated fatty acids	g	1,6
- Unsaturated fatty acids	g	2,2
Carbohydrates	g	75,0
- Sugar	g	32,1
Fiber	g	7,1
Protein	g	14,0
Sodium	mg	17,9

Origin of the data: the data
was calculated / the data
was analyzed

8. Packaging and shelflife

Packaging: 20 kg cartons (4 inlaid bags / carton)
 Shelflife: 24 months (closed in original package)
 Storage conditions: cool (< 20 °C), dry (< 70 % rel. humidity) and protected from light

9. Certificate

Please note that not all our suppliers are certified according to BRC or IFS standards, but have a certified quality or risk management system.

10. GMO Status

The product does not need to be labelled in accordance with Regulations (EC) Nos 1829/2003 and 1830/2003 on genetically modified food and feed.

Changed on:	16.07.2019	Christine Rehbogen	Reason for change: new creation
Checked on:	16.07.2019	Günther Braun	
Released on:	16.07.2019	Günther Braun	



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11. Allergens

Marking obligation allergens in Annex IIIa to directive 2000/13/EC	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Gluten-creals (means wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof.	-	-
Crustaceans and products thereof.	-	-
Eggs and products thereof.	-	-
Fishes and products thereof.	-	-
Peanuts and products thereof.	-	-
Soybeans and products thereof.	-	-
Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)	-	-
Nuts, d. H. Almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), pecans (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	-	-
Celery and products thereof.	-	-
Mustard and products thereof.	-	-
Sesame seeds and products thereof.	-	-
Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l, expressed as SO ₂ .	-	-
Lupin and products thereof.	-	-
Molluscs and products thereof.	-	-

Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Legal allergens		
Wheat	-	-
Rye	-	-
Barley	-	-
oats	-	-
Spelt	-	-
Kamut	-	-
<i>Gluten</i>	-	-
crustaceans	-	-
Egg	-	-
Fishes	-	-
Peanuts	-	-
Soy	-	-
Milk	-	-
Almonds	-	-
Hazelnuts	-	-
Walnuts	-	-

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Allergens of the LeDa bzw. ALBA-List	In product	Cross-contamination possible:
	Yes: + No: -	Yes: + No: -
Cashews	-	-
pecans	-	-
Brazil nuts	-	-
pistachios Queensland	-	-
Macadamia / nuts	-	-
Nuts (Nuts)	-	-
celery	-	-
mustard	-	-
Sesame seeds	-	-
Sulfur dioxide and sulphites (E220 - E228) in concentrations of more than 10 mg/kg or 10 mg/l, expressed as SO ₂	-	-
lupines	-	-
molluscs	-	-
additional allergens		
lactose	-	-
cocoa	-	-
Glutamate (E620 - E625)	-	-
hen	-	-
coriander	-	-
Corn	-	-
legumes	-	-
beef	-	-
pork meat	-	-
carrots	-	-

12. Legal Status

The product corresponds to the **German and European food regulations** according to the currently valid version, as well as the current **EU regulation on organic farming**.

The product consists neither of genetically modified organisms nor does it contain such organisms or is manufactured from them. Therefore there is no labelling obligation. There is **no intentionally technically produced nanomaterial contained** in the product and packaging, so that these do not have to be labelled. The product has not been exposed to artificially ionising radiation.

This specification contains guideline values. Fluctuations in appearance, composition, smell and taste are due to the natural origin of the ingredients. The above specification is based on information provided by our suppliers. We recommend to test the suitability of our products by own tests.

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