

GENERAL INFORMATION

Product	MACA CRISP - ORGANIC CERTIFIED	
Composition	Organic Maca Root Powder and Organic Whole Quinoa Grain	
Origin	Andean highlands of Peru	
HS Code	1106.20.10.00	
Description	Naturik maca crisp organic certified is a unique energy crisp made from organic maca powder and organic whole quinoa powder that are combined to improve nutritional value and sensorial characteristics. It is a nutritious and extra crunchy food that is cooked in an extruder and oven baked to crispy perfection. It is free of artificial flavors, colors and preservatives.	
Uses	As a functional ingredient: Ideal for use in ‘better for you’ savory and sweet applications such as: • Breakfast Bars & Snack Bars • Protein Bars & Energy Bars • Granola & Cereals • Clusters & Croutons • Snacks & Confectionery As direct consumption: As a snack straight from the bag, mix it with milk, sprinkle over salads and yogurts, add to trail mix and granola.	
Properties	Key benefits: Promotes energy and vitality. Increases stamina and immune system function, boosts libido and combats fatigue.	
Process	Selecting, cleaning, washing, disinfecting, grinding, blending, extruding, baking, cooling, filling, metal detection, labelling, packing, storing and dispatching.	
Shelf Life	24 months, as long as the package is store sealed at recommended conditions.	
Storage & Shipping Conditions	Store the product in a cool and dry place at room temperature under 25 °C with relative humidity under 65% and away from sunlight.	
Seasonality	High from April to October. Medium from November to March.	

GUARANTEES

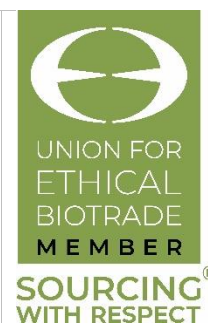
Non-GMO	Our maca crisp is produced without the use of any input or raw material that can proceed from Genetically Modified Organisms (GMO).
Allergen Free	Our maca crisp is produced without the use of any input or raw material that may contain allergens.
Gluten Free	Our maca crisp is produced without the use of any input or raw material that may contain gluten.
Irradiation Free	Our maca crisp is produced without the use of any input or raw material that have being irradiated.

CERTIFICATIONS

Organic USDA-NOP		Control Union Certifications
Organic EU		Control Union Certifications
Organic JAS		Control Union Certifications
Kosher		Orthodox Union
BRC		NSF International
GMP		NSF International
HACCP		NSF International
Ethical Biotrade		Union for Ethical Biotrade

SUSTAINABLE SOURCING AND SOCIAL RESPONSIBILITY

We source our premium raw materials from our own crops and through direct partnerships with small farmers from several communities in the coastal plains, Andean highlands and the Amazon rainforest following social and environmental principles and contributing directly to regional development and environmental preservation. We were recognized as a member of the Union for Ethical Biotrade (UEBT) in 2014, an international non-profit association that promotes ethical trade of ingredients originating from native biodiversity. Being a member of UEBT certifies our commitment to biodiversity conservation, respect for traditional knowledge, and equitable sharing of benefits throughout the supply chain.



SENSORIAL CHARACTERISTICS

Parameter	Specification	Test Method
Color	Light Brown	Visual
Taste	Characteristic, without foreign flavors	Organoleptic
Aroma	Characteristic, without foreign odors	Organoleptic

PHYSICOCHEMICAL CHARACTERISTICS

Parameter	Specification	Test Method
Moisture Content	≤ 5.0%	AOAC 930.04. C3
Density	370 to 430 g/L	AOAC 14 th Ed.

CONTAMINANTS

Parameter	Specification	Test Method
Pesticides	Negative	LC-MS/MS & GC/MS
Lead	< 1.0 mg/kg	ICP – MS Atomic Absorption
Cadmium	< 1.0 mg/kg	ICP – MS Atomic Absorption
Mercury	< 0.1 mg/kg	ICP – MS Atomic Absorption
Arsenic	< 1.0 mg/kg	ICP – MS Atomic Absorption

MICROBIOLOGICAL CHARACTERISTICS

Parameter	Specification	Test Method
Mesophilic aerobic plate count	< 10,000 cfu/g	AOAC 990.12 or ICMSF 2da Ed. 1983
Molds	< 100 cfu/g	AOAC 997.02 or ICMSF 2da Ed. 1983
Yeast	< 100 cfu/g	AOAC 997.02 or ICMSF 2da Ed. 1984
Total Coliforms	< 100 cfu/g	AOAC 991.14 or ICMSF 2da Ed. 1983
E. coli	Absent/g	ISO 7251:2005
Bacillus cereus	< 1,000 cfu/g	ICMSF 2da Ed. 1983
Salmonella	Absent/25g	ICMSF 2da Ed. 1983

NUTRITIONAL CHARACTERISTICS (Average values for 100g of product)

Parameter	Result	Unit
Total Calories	375.60	kcal/100g
Calories from fat	18.60	kcal/100g
Total Fat	2.07	g/100g
Saturated Fat	0.26	g/100g
Trans Fat	0.00	g/100g
Cholesterol	0.00	g/100g
Total Carbohydrate	74.26	g/100g
Sugars	13.52	g/100g
Added Sugars	0.00	g/100g
Dietary Fiber	13.87	g/100g
Protein	14.99	g/100g
Ash	3.56	g/100g
Moisture	5.00	g/100g
Sodium	22.90	mg/100g
Calcium	179.51	mg/100g
Iron	5.13	mg/100g
Potassium	294.88	mg/100g
Magnesium	139.77	mg/100g
Phosphorus	425.85	mg/100g
Vitamin D	0.00	ug/100g

BULK PACKAGING

Packaging	Net Weight
Bag	5 kg
Box (Cardboard)	15 kg (3 bags)
Heat treated Pallets ISPM15	540 kg (36 boxes)
Container Class A 20"	5,400 kg (360 boxes)
Container Class A 40"	10,800 kg (720 boxes)

*All packaging materials in accordance with the current versions of the FDA and EU regulations and the guidelines of the FDA and EU for food packaging.

CONTENT OF LABELLING

Product Name	Expiration Date	Kosher Logo (if applicable)
Lot Number	Gross Weight	Country of Origin
Presentation	Net Weight	Exporter Information
Production Date	Organic Logos (if applicable)	Client Name and PO#

*Label information can be customized upon client requirement.

PRIVATE LABEL SERVICES

We offer private label services to our clients to produce under their own brand name and packaging any of our superfoods and specialty oils or to create a new formulation based on their needs and specifications.