

	Product data sheet		Rev: 02/07/25
			Cod: PDS-047
	Organic Red Maca Powder		Edition: 02
DESCRIPTION	Organic Red Maca powder		
ORIGIN	Peru		
INGREDIENTS	100% Organic Red Maca		
BOTANICAL NAME	<i>Lepidium meyenii</i> Walp (Red variety)		
PROCESSED	Red maca is grown at high altitudes, where the mature roots are harvested. These are cleaned, sorted, and dried in the sun or in controlled dryers. They are then crushed and ground into a fine powder, which is sieved to ensure a uniform texture. Finally, it is packaged under hygienic conditions for distribution.		
STORAGE AND HANDLING INSTRUCTIONS	It must be stored under appropriate hygienic conditions, on pallets, in a cool, dry place free from strong or unpleasant odors, away from heat and direct sunlight. The warehouse must be pest-free. Keep the container tightly closed. Temperature between 20-25°C and relative humidity between 45-65%.		
SHELF LIFE	Minimum 12 months from the date of manufacture. The product may have a longer shelf life depending on the batch, but Uneysa Organic Foods, S.L. guarantees that, at the time of delivery, the product will have a remaining shelf life of at least 12 months, provided it remains sealed, stored at room temperature, and kept in its original packaging under the specified storage conditions.		
APPLICATIONS	Dietary Supplement		
TARGET POPULATION	Suitable for general consumption. Recommended for people seeking improved energy, physical endurance, and fertility. Not recommended for people with hormonal or thyroid disorders without medical supervision.		
ADDITIVES	No additives & preservatives.		
SENSORY ATTRIBUTES			
Colour and appearance	Homogeneous powder without any impurities. Beige		
Flavour	Typical of the product		
Taste	Typical of the product		
CHEMICAL AND PHYSICAL PARAMETERS		Standard	
Particle size (60 mesh)		≥ 95 %	
Moisture		≤ 8.0%	
NUTRITIONAL INFORMATION		Per 100 g	

Energy value	360 kcal / 1506.24 kJ	
Fats	1.0 g	
Saturated	0.0 g	
Carbohydrates	76.0 g	
Sugar	29.0 g	
Protein	12.0 g	
Fibre	26.0 g	
Salt	0.0 mg	
Iron	6.0 mg	
Calcium	350 mg	
MICROBIOLOGICAL PARAMETERS		
Total plaque (ufc/g)	≤ 100,000	
Moulds and Yeasts (ufc/g)	≤ 1,000	
Bacillus cereus (ufc/g)	≤ 10	
E.coli (ufc/g)	≤ 10	
Salmonella (ufc/25g)	ND	
HEAVY METALS		
Mercury	≤ 0.1 ppm	
Lead	≤ 3.0 ppm	
Cadmium	≤ 1.0 ppm	
*According to the Regulation (EU) 2023/915 the MRL in dietary supplements		
ALLERGENS AND NON - GMO STATEMENT		
Vegan	YES	
NON - GMO	YES	
Allergens	NO	
Radiation	NO	
ALLERGEN TABLE		
	Yes	No
Gluten		X
Crustaceans and products thereof		X
Egg and egg products		X

Fish and fish products		X
Peanut and products thereof		X
Soy and products thereof		X
Milk and milk products		X
Nuts (almond, hazelnut, walnut, cashew, brazil nut, pistachio, macadamia nut and Queensland nut) and derived products		X
Celery and derivatives		X
Mustard and derivatives		X
Sesame and derivatives		X
Lupine and derivatives		X
Molluscs and derivatives		X
Sulphur dioxide and sulphites (SO2 > 10 mg/kg)		X
OTHER ALLERGIES		
	Yes	No
Lactose		X
Cocoa		X
Glutamate (E620-E625)		X
Chicken meat		X
Coriander		X
Corn		X
Legumes		X
Beef		X
Pork		X
Carrot		X
BHA/BHT		X
Benzoate		X
OTHER DIETARY INFORMATION		
	Yes	No
Kosher		X
Halal		X
PACKAGING INFORMATION		

Format & Net content	BULK
	20 kg
LEGISLATION	
Regulation (EC) No. 852/2004 on the hygiene of foodstuffs. Regulation (EU) No. 1169/2011 on the provision of food information to consumers. Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food. Regulation (EC) No. 2073/2005 on microbiological criteria for foodstuffs. Regulation (EC) No. 396/2005 on maximum residue levels of pesticides. Regulation (EU) 2023/915 on maximum limits for contaminants in foodstuffs, replacing Regulation (EC) No. 1881/2006. Law 7/2022 on waste and contaminated soil for a circular economy. Royal Decree 847/2011 on the positive list of substances permitted for the manufacture of polymeric materials in contact with food. Regulation (EU) 2018/848 on organic production and labeling of organic products. Implementing Regulation (EU) 2021/1165 on products and substances authorized for organic production.	

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO