

Product data sheet

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Cod: PDS-048

Edition: 01

Per 100 g

Organic Black Maca Powder

Sourced from all corners of the Globe!	Organio Black Mack	2 1 OWGO!		
DESCRIPTION	Organic Black Maca powder			
ORIGIN	Peru			
INGREDIENTS	100% Organic Black Maca			
BOTANICAL NAME	Lepidium meyenii Walp (Black variety)			
PROCESSED	Black 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	One year 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 supply, the product will have at least 12 months of shelf life, provided it remains sealed, stored at room temperature, and 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	CHEMICAL AND PHYSICAL PARAMETERS Standard			
Particle size (60 mesh)		≥ 95 %		
Moisture		≤ 8.0%		

NUTRITIONAL INFORMATION

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	y supplements			
ALLERGEN	IS AND NON - GMO S	TATEMENT		
Vegan	YES			
NON - GMO	YES			
Allergens	NO			
Radiation	NO			
	ALLERGEN TABLE			
		Yes	No	
Gluten			Х	
Crustaceans and products thereof			Х	
Egg and egg products			Х	

Fish and fish products		X			
Peanut and products thereof		X			
Soy and products thereof		Х			
Milk and milk products		X			
Nuts (almond, hazelnut, walnut, cashew, brazil nut, pistachio, macadamia nut and Queensland nut) and derived products		Х			
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		Х			
OTHER DIETARY INFORMA	OTHER DIETARY INFORMATION				
	Yes	No			
Kosher		Х			
Halal		Х			
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.

					 Rectangu 	lar Snip	
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	NO	NO	NO	NO	YES	YES	
thereof							
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	