



MACA

Due to its high content of aminoacids, vitamins, minerals. Carbohydrates, fibers and more, Maca is considered a superior healthy energy food that fits to be consumed by children, youth and the elderly.

The raw material is produced at an altitude between 3500 and 4500 meters above sea level in the highlands of Bolivia.

Process

1. Cleaning
2. Drying, Process to lower the moisture present in the product up to a percentage according to the process (natural drying at 4000 meters above sea level).

3. Bagging

Careful management of production parameters allows to obtain a product with high quality, stable and complete aminoacids profile.

Use

- Maca in its pulverized form can be used in milkshakes, teas, walnut milk, coffee, raw cocoa beverages or almost any food or drink imaginable, maca has an unusual relationship with cocoa (raw cocoa or cocoa powder) and all cocoa products in general. A good option is to mix the maca powder with the chocolate-based desserts. In addition, the maca can be added to the boxes marmalades, broths, desserts and fresh juices. .

Benefits

- Increases strength and libido, endurance, athletic performance and overall well-being. Maca is an adaptogen, helps our body to adapt to stressful situations, increases the body's ability to defend itself against physical and mental debilitation.
- Regulates and enhances the function of the endocrine system, the glands that produce the hormones necessary for essential bodily and metabolic functions such as fertility, sexual function, digestion, brain and nervous system physiology, and energy levels. Hormones regulate many things, including mood, growth, sexual development and tissue function. Hormones also play a role in many diseases, such as cancer and depression.

Packing



Polypropilene Bags or according to customer specifications.

Storage Conditions

Store in a cool and dry enviroment, placing the bags on pallets under 20°C.

Product Life Time

One year under good storage conditions.

Vitamins		
Parameter	Value	Unid
Vitamin B3	43.56	Mg
Vitamin C	3.12	Mg
Vitamin B2	0.68	Mg
Vitamin B1	0.5	Mg



EcoNatural Food
IMPORT - EXPORT



Aminoacids		
Glutamic acid	15.69	%
Arginine	9.96	%
Aspartic Acid	9.19	%
Leucine	9.12	%
Valine	7.95	%
Glycine	6.85	%
Alanine	6.32	%
Phenylalanine	5.54	%
Lysine	5.46	%
Serine	5.05	%
Isoleucine	4.75	%
Threonine	3.32	%
Methionine	2.81	%
HO-Proline	2.61	%
Histidine	2.20	%
Sarcosine	0.07	%
Proline	0.05	%

Physical Characteristics	
Organoleptics	
Appereance	Bulb.
Color	Cream, characteristic of Maca.
Odor	Characteristic of Maca.
TasteChemistry	
Humidity	Characteristic of Maca.
Ashes	8%4 %
Foreign substances	Absence
Microbiological	
Aerobic mesophilic	8.4x102
Total coliforms	<1.0x102
Yeast and molds	8x101
Salmonella	Absence