

## ANALYSIS REPORT

Product : **Maca Flour**  
Lot Number : 11100636  
Date of Production: June -2003  
Date of Expiration: June -2005

Report Number : 013-2003  
Date : 20-June-2003  
SS LMCTL: 1220-2003

ANALYSIS	RESULTS
Description	Fine powder, brown color
<b>Essays Physical - Chemical</b>	
Loss on drying (g / 100g of original sample ) ( 70°C estufa al vacío )	9,5 %
Fiber (g / 100 g of original sample)	5,1 %
Fat ( g / 100 g of sample at 15% of loss on drying)	0,7 %
Carbohydrates (g / 100 g of original sample)	69,8 %
Proteins (g/100g) (f x 6.25)	14,6 %
Residue on ignition	5,4 %
Total Energy (kcal/ 100 g)	343,9 %
<b>Microbiological essays</b>	
Num. of Aerobic Messfils	810 UFC/g
Num. of Moulds ans Yeast	100 UFC/g
Detec. of <u>Staphylococcus aureos</u> (UFC/g)	Absent
Detec. of <u>Escherichia coli</u> (in 10 g)	Absent
Detec. of Salmonella sp. (in 25 g)	Absent

**Observations:** This product complies with requirements for human consumption as a food

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