

AMAZONAS MACA IS UNIQUE

- Our supplier is a small Peruvian family farm, where a graduated biologist, a chemist and a scientist carry on research in herbal medicine. They have established themselves as specialists for cultivation and production of indigenous plants. The combination of their profound knowhow and our many years of experience is a good basis for successful cooperation.
- We use yellow, red, black and purple maca roots in balanced proportion extracting the specific beneficial properties of each sort.
- Meanwhile, many dealers – especially from Asia – offer low-quality Maca, which does not at all fulfil our requirements, e.g. the root tubers are not GMO free. That makes the production cheaper, but the quality lower.
- AMAZONAS Maca powder is 100% untreated, natural and gently produced. We stay in close contact to our Peruvian supplier visiting them regularly, helping at the harvest, which appears to be real hard work, and sharing experience. Being so familiar with our Maca we are able to offer a high-level product.
- AMAZONAS Maca is pure powder of raw food quality and distinguishes from Maca extract or Maca gelatine. You can smell and taste that at once. „Gelatine“ is often declared as „digestive“ – an unproven and uncomprehensible statement. Our untreated and gently produced Maca powder provides the whole range of valuable agents and reveals its beneficial effect being easily digestible.



THE CALCIUM-COMPARISON

The content of calcium in comparison (per 100 g)

Chicken egg	50 mg	
Spinach	120 mg	
Hazelnut	225 mg	
Maca	450 mg	

GENERAL PROPERTIES

Sales description	Bio Organic Maca Powder raw food quality
Botanic name	Lepidium meyenii walp
Country of origin	Peru, Andes, Junin Plateau (4.250 m)
Cultivation	controlled organic cultivation
Composition	100% pure Maca powder
Carriers	none
Concentration (ratio)	1,5 kg Maca roots : 1 kg Maca powder
Behandlungsmethode	ohne Gentechnik (GMO free)
Colour	light brown
Taste	rough, spicy
Consistency	fine powder
Suitable for	vegetarians, raw fooders, diabetics, coeliac disease
Assortment category	food supply, organic product, sportsmen food, wellness

WHAT IS MACA?



Maca is a small root tuber which is distantly related to our good old celery. From time immemorial it grows on the wide plains of the Peruvian Andes at a height of 4000 m – a rough and hostile region exposed to extreme climatic conditions.

The natives of this region use Maca as valuable foodstuff ever since, knowing about its high content of beneficial minerals and proteins, particularly iron, zinc, magnesium, calcium and carbohydrates, and especially a hormone-like substance, applied as fertility remedy for humans and animals.



APPLICATION AREAS

For industrial needs:

Suitable for mixing in confectionery, chocolate, bars, drinks, tablets, food supplements and dietary products.



bars



drinks, as a smoothie additive



confectionery



tablets and capsules

MACA – THE „JOY OF LIVING POWDER“

Product features (benefits)

- High content of essential minerals, vitamins and secondary plant substances
- Approved stimulant particularly for men – strikingly effective
- Soothes typical woman's symptoms, like menstrual pain and climacteric period (especially hot flashes)
- Increases body performance – a real power tuber
- Increases mental standing
- Improves hormonal balance
- Increases ability of regeneration

AMAZONAS MACA PRODUCTS

- **Organic Maca powder** (100 % pure)
- **Organic Maca capsules**
Ingredients: 66.7% organic Maca powder, 16.7% organic acerola powder, capsule shell: hydroxypropylmethylcellulose



PACKAGING VARIANTS

- Bulk (loose items)
- in labeled cans: 60g cans (capsules), 100g + 500g cans (powder)
- in unlabelled packaging upon request



DOKUMENTE

- Analysis of each batch
- Specification
- GMO confirmation
- Specific laboratory tests
- Certificate of marketability according to the latest regulations + health claims



PRODUCTION STEPS



Harvest and drying

The Maca harvest takes place during June and July. The root tubers are harvested manually and sundried on blankets right by the field.

About 10 days later the tubers are weighed, packaged in sacks and labelled (to monitor the area of cultivation).

Our supplier's production area is in Junin. Here the roots are sundried again on special bast mats.

When the moisture reaches 35 %, the roots are dried finally in a separated area on special UV-filter mats, until the moisture is down at 25%.

Production of the powder

For the production of Maca powder the hand-harvested root tubers are cleaned in water in special mechanic washing drums and finally disinfected by biodegradable lemon extract.

Now the roots are granulated in a special mill and dried by 40°C hot air for 4 hours. It is essential to keep the exact temperature and to achieve max. 7 % final moisture, in order to preserve the valuable substances and to prevent the powder from getting mouldy.

In the last step the dry Maca tubers are pulverized by an electric mill and packaged into 10 kg sacks.

Chemical analysis and Shipping

Having passed a final chemical analysis the product is released for shipping.

OUR QUALITY ADVANTAGE



■ Gentle + product-specific processing

In a specially developed process, our fruits and plants are gently processed to make the most of their specific properties.



■ Natural quality

Our top priority is to preserve the „natural quality“ of the fruit in the final product.



■ Handpicked fruits

Freshly harvested with the full spectrum of nutrients guarantee a high quality end product.



■ Short transport distances of the raw material

Between the harvesting area and the production site there are only short routes to avoid degradation of nutrients.



■ GMO free

All our products are produced without genetic engineering.



■ Guaranteed quality

Every single batch is tested in independent laboratories. In addition to heavy metal and pesticide controls and microbiological tests, product-specific analyses are also carried out to guarantee the purity of our natural products.



Helga Zeck on site during quality control

PREMIUM QUALITY

Our product promise:

Personal visits on site, insight into all production processes from harvesting to the final product, development of our own recipes make us experts in the field of high-quality natural products. Our claim is product quality in harmony with nature.



OUR EXPERIENCE

Trust our many years of experience and our knowledge.

For over 25 years we have been developing and distributing natural products of the highest quality. Our passion for nature makes us permanently strive for optimal and gentle processing methods. Thus, we create the foundation for natural products without artificial additives or flavors.



CUSTOMER SERVICE

Service is a matter of course for us

If everything runs smoothly, anyone can claim to offer good service.

For us, service does not end with the processing of an order, but with the satisfaction of our customers: a competent experienced team does not leave them alone with their concerns and is always ready to turn problems into solutions

Our long-term customers give us the greatest motivation through their positive feedback.

