Maca (Lepidium meyenii) is a radish-like root native to the Peruvian Andes. This powerful adaptogen helps improve energy and endurance." Gelatinized maca uses a heat-based extrusion process to remove the starch from the root. This results in a more concentrated and easier-to-digest maca powder, especially beneficial for anyone with a sensitive stomach or who has trouble digesting raw starches.

Maca has a pleasantly nutty and malty flavor with hints of butterscotch. A delicious addition to creamy blended coffee drinks, smoothies, homemade sweet treats, and tastes great in anything chocolate.





















Net Wt 8oz (227g)

## Serving Size: 1 tsp (3.4g) Servings Per Container: about 67 % DV Amount Per Serving Total Carbohydrate Dietary Fiber <10 **Total Sugars** 0.6mg 3% Gelatinized Maca Rootô∞ 3,400mg

**Supplement Facts** 

† Daily Value not established **¢Organic** ∞TruGanic Country of Origin: Peru

(Lepidium meyenii) \* Percent Daily Values are based on a 2 000 calorie diel