

SPECIFICATION

General Information	
Product name:	Organic Acerola fruit powder 17% natural vitamin C
Process:	Spray drying of organic Acerola concentrated pressed fruit pulp
Botanical Source:	Malpighia glabra / punicifolia Linné
Article No.	0021-102-B
Origin:	Brazil
Used Part:	Fruit
Carrier:	20-30 % Organic Maltodextrine (Manioc)
Solubility:	in water
Ratio:	12-18:1 (Fruit: Powder)
Irradiation:	Free
Harvest:	November to April
HS-code:	2106.90.98.490

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Fine Powder	Visual
Color *	Orange – light brown - yellow	Visual
Taste / Aroma	Characteristic	Gustatory
Loss on drying	≤ 8 %	ASU L 06.00-3
Solubility	soluble in water	Visual
Mesh/Granulometry	≤ 60 mesh / 250 µm	Internal method
Vitamin C natural **	ca. 17 %	HPLC / NMR-EP 2.2.33

* The color may vary naturally depending on ripeness, seasons, climate and geographical area of raw material.

** The analytical deviation for vitamins is about 10%

MICROBIOLOGICAL ANALYSIS

according to the category : DGHM 11.2 for dried foods incl. raisins and fruit powders (Stand 2013)

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 100.000 CFU/g	DIN EN ISO 4833-1a
Mold	< 10.000 CFU/g	§ 64 LFGB L 01.00-37a
Enterobacteriaceae	< 100 CFU/g	DIN ISO 21528-2a
Escherichia coli	< 10 CFU/g	DIN ISO 16649-2a
Salmonella	Absent in 25g	§ 64 LFGB L 00.00-20a

HEAVY METALS

according to the category: food supplements in Commission Regulations (EC) No 629/2008

Analysis	Limit/Specification	Test Method
Pb (lead)	< 3 mg/Kg	DIN EN 15763
Cd (cadmium)	< 1 mg/Kg	DIN EN 15763
Hg (mercury)	< 0,1 mg/Kg	DIN EN 15763

PESTICIDES + PAH

Analysis	Limit/Specification	Test Method
Pesticides	0,01 mg / kg	Multimethod §64 LFGB L 00.00-115
PAH 4 ("Polycyclic Aromatic Hydrocarbons")	< 50 µg / kg	GCMS § 64 LFGB 00.00-160

GUARANTEES

Quality	Declaration
GMO	GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
Pesticides	No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005); our Organic Acerola meets the BNN values for organic products
Allergens	No Allergens, in compliance with Regulation (EU) Nr. 1169/2011, Appendix II
Gluten	Gluten-free
Lactose	Lactose-free
Vegan	The product does not contain animal derivatives and has not been exposed during the production process to additives having been in contact with animals.
Kosher	Kosher statement on request
Halal	Halal statement on request

CERTIFICATIONS

Area	Certificates
Quality Management	Our partner, responsible for storage, filling, commissioning and shipping has established a quality management system that has been certified according to EN ISO 9001:2015
HACCP *	During the whole production process the standards of the HACCP are obeyed according to the EU regulation 852/2004 on the food hygiene
Production	The production processes of our suppliers are certified according to ISO 22000:2005

* Hazard Analysis and Critical Control Point

NUTRITION VALUES

Nährwerte	Nutrition Values	per 100g
Brennwert	Calorific value (kcal/kJ)	1.302,3 kJ / 311,6 kcal
Fett	Fat (g)	< 0,5 g
davon gesättigte Fettsäuren	of which saturates (g)	-
Kohlenhydrate	Carbohydrates (g)	77,8 g
davon Zucker	of which sugars (g)	11,5 g
Eiweiß	Protein (g)	< 0,5 g
Ballaststoffe	Fibers	0,8 g
Salz	Salt (g)	< 0,01 g
Vitamin C	Vitamin C	17.000 mg (212,5 % RDA) **

** NRV / RDA = Referenzmenge für die tägliche Zufuhr von Vitaminen nach LMIV (Recommended Daily Allowences)

ADDITIONAL INFORMATION

Storage Conditions	Keep in the original package in a fresh, dry place, away from direct sunlight and humidity.
Shelf Life	The product stability is 36 month from date of manufacture in it's original packaging. Hygroscopic product.
Packing	Net weight – 20 kg boxes

This document is computer-produced and valid without signature.

Improper handling or storage – on which we have no influence – may cause variations in quality.