


TSS-01.002.02.01-OP	TECHNICAL SPEC SHEET	
REVIEW: 06		
ISSUE DATE 29/10/2019	ORGANIC ACEROLA 25% FREEZE DRIED POWDER	

PRODUCT DESCRIPTION



- Freeze Dried Acerola Powder is obtained from organic pasteurized acerola pulp submitted to freezing and freeze drying according to the Good Manufacturing Practices.
- The acerola tree (*Malpighia glabra* / *Malpighia punicifolia*) is believed to originate from Mexico and nowadays is distributed from South Texas to South America. Some of the largest acerola plantings are in Brazil. Fruits are small, round to oblate, cherry-like, with three lobes. They are bright red with thin skin, easily bruised and its pulp is a natural source of Vitamin C.
- The packaging must contain barrier to light and oxygen to prevent oxidation of the product
- No conservation agents. Natural source of vitamin C. No added synthetic ascorbic acid.
- Non fermented product and non-alcoholic

INGREDIENTS

Acerola and silicon dioxide (1%)

APPLICATION

Beverages, supplements, energy bars, among others. To re-pack the freeze dried acerola into consumer packs (sachets, canisters, among others) you could request specific guidelines to Technical Department.

CERTIFICATION

Organic NOP (United States), Organic CE (European Community), Organic JAS (Japan), Konkuk (Korea), Kosher

STATEMENT


- Gluten Free and Non-Dairy.
- Non-GMO: Our product is of natural origin and does not contains components from genetically modified organisms (GMOs)
- Allergens: No allergies, in compliance with to the RDC No. 26 – ANVISA
- NCM: 11.06.3000

SHELF LIFE (Best Before):

12 months, if maintained in the original closed package at room temperature, in a dry place away from extreme conditions of heat, cold and moisture.

PHYSICAL AND CHEMICAL CHARACTERISTICS

Flavor and smell	Typical
Aspect	Greenish brown powder
Reconstitution	Add 93g of water to 7g of freeze dried acerola

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Equivalence	1kg of freeze dried acerola is equivalent to approximately 13.9kg of natural acerola pulp
Moisture (%)	Maximum 4.0
Sieves (2)	Tyler 40 – Retains maximum 20%
	Tyler 60 – Retains maximum 20%
	Tyler 100 – Retains maximum 25%
Foreign Material	Absent
Vitamin C (%)	Minimum 25.0

(1) There may be slight differences in sensorial characteristics due to natural variation in raw material

(2) Reference values only

MICROBIOLOGICAL CHARACTERISTICS⁽¹⁾

		n	c	m	M
Standard Plate Count	CFU/g	5	0	1x10 ⁴	-
Total Coliforms (35°C)	CFU/g	5	0	<10	-
Coliforms (45°C) ⁽²⁾	CFU/g	5	0	<10	-
<i>E. Coli</i>	CFU/g	5	0	<10	-
<i>Salmonella sp</i> ⁽²⁾	/25 g	5	0	Absent	-

(1) The sampling plan follows the standards of the ICMSF (International Commission on Microbiological Specifications for Foods)

(2) According to current legislation (RDC 12 of January 2nd, 2001 - Item 1-C)

NUTRITION FACTS/100g⁽¹⁾

Calories (kcal)	381
Carbohydrate (g)	84 of which:
Sugar (g)	12.4 of which:
Fructose (g)	6.3
Glucose (g)	4.6
Lactose (g)	<0.5
Maltose (g)	1.5
Sucrose (g)	< 0.5
Dietary Fiber (g)	1.3
Protein (g)	8.0
Total Fat (g)	1.7
<i>Trans</i> Fat (g)	0.0
Vitamin C (g)	27.0
Sodium (mg)	32

(1) Reference values only – It does not consist in specification data

PACKAGING

Primary Packaging:	Secondary Packaging:
Metalized Laminated Polyethylene Film Vacuum packed Net weight 5kg	Kraft boxes (46cm (W) x 31cm (D) x 19cm (H)) Net weight 10kg (2 units of 5kg) Gross weight 10,55kg

TRANSPORT AND STORAGE CONDITIONS

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Store and transport at room temperature, protected from dust, moisture, light, protected from other material, gas or odour that could offer contamination risk.

Boxes per Layer on pallet: 6 boxes

Maximum pilling: 5 layers (30 boxes per pallet)



* Pictures only for reference. Dimension may vary according to customers' demands or availability.