


TSS-01.003.02.01-CP	TECHNICAL SPEC SHEET	
REVIEW: 06		
ISSUE DATE 29/10/2019	CAMU CAMU AND ACEROLA FREEZE DRIED POWDER	

PRODUCT DESCRIPTION



- Product obtained from pasteurized green acerola (*Malpighia glabra* / *Malpighia punicifolia*) and pasteurized camu camu (*Myrciaria dubia*) submitted to mixing, freezing, freeze drying and milling according to the Good Manufacturing Practices.
- Camu camu is an exotic tropical fruit, native from the Amazon region and acerola is a fruit native from Mexico, and has in Brazil favorable conditions for cultivation, distributed all over the country. They are considered superfruits due to their high levels of natural Vitamin C. Their combination results in a product with high levels of vitamin C and polyphenols, as well as antioxidant minerals (Manganese, Copper and Zinc), carotenoids (β -Carotene, Cantaxhantin and Lutein).
- Non-fermented product, non-alcoholic, no conservation agents.

INGREDIENTS

Camu camu, acerola and silicon dioxide (2%). Does not contain gluten.

APPLICATION

As a natural source of vitamin C in dietary supplements, beverages, snacks, confectionary, dairy products, chocolates, energy bars, among others. As a clean label alternative providing technological properties as antioxidant in fruit preparations and meat and as dough enhancer in bakery. For repacking the product, please request specific guidelines to our Technical Department.

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- 02/07/2015
- 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 7 g of product in 93 mL of water
Moisture (%)	Maximum 4%
Sieves (%) ⁽²⁾	Tyler 40 – Retains maximum 20%

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	Tyler 60 – Retains maximum 20% Tyler 100 – Retains maximum 25%
Foreign Material	Absent
Vitamin C (%)	Minimum 25%

⁽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
Total Plate Count	CFU/g	5	0	1x10 ⁴	-
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 (2)</i>	/25 g	5	0	Absent	-
Yeast and molds	CFU/g	5	0	2,5	-

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

⁽²⁾ According to current Brazilian legislation (RDC n° 12 of January 2nd, 2001 – Item 1-C).


NUTRITION FACTS/100g⁽¹⁾

Calories (kcal)	298
Carbohydrate	82 g, of which:
Sugar	16 g, of which:
Fructose (g)	8,4
Glucose (g)	7,8
Lactose (g)	< 0.2
Maltose (g)	< 0.2
Sucrose (g)	< 0.2
Dietary Fiber (g)	18
Protein (g)	8.6
Total Fat (g)	1.0
Saturated fat (g)	0.3
Trans Fat (g)	0
Sodium (mg)	13

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

GENERAL REFERENCES⁽¹⁾

	UOM	Reference Value
Total polyphenols	mg eq. Gallic Acid/100g	27,8
Carotenoids:		
Beta-carotene	mcg/100g	1,65
Canthaxanthin	mcg/100g	246
Lutein	mcg/100g	415
Antioxidant Capacity (ORACTOTAL)	µmole TE/100g	217,4

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Calcium	mg/100g	154
Iron	mg/100g	3
Potassium	mg/100g	1,974
Magnesium	mg/100g	178
Manganese	mg/100g	1,8
Copper	mcg/100g	564
Zinc	mg/100g	1,3
Vitamin C	mg/100g	26,3
Vitamin B1	mg/100g	0,28
Vitamin B2	mg/100g	0,23
Vitamin B3	mg/100g	2
Vitamin B5	mg/100g	1,7
Folic acid (as methyltetrahydrofolate)	mcg/100g	137

(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 30cm (D) x 19cm (H)) Net weight 10kg (2 units of 5kg) Gross weight 10,55kg

TRANSPORT AND STORAGE CONDITIONS

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

Boxes per Layer on pallet: 6 boxes

Maximum pilling: 5 layers (30 boxes per pallet)



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