TSS-01.006.02.01-CP REVIEW: 06

ISSUE DATE 29/10/2019

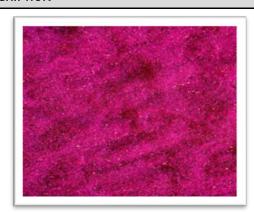
TECHNICAL SPEC SHEET

PINK PITAYA FREEZE DRIED POWDER



PRODUCT DESCRIPTION





- Freeze dried Pink Pitaya (or Dragon fruit) powder is obtained from pasteurized pulp, supplied from producers in the northern region of Brazil. May be acidified with organic lime juice and submitted to freezing and freeze drying according to the Good Manufacturing Practices;
- Adds color, flavor and odor typical of the fruit, allowing the development of products without using of colors and flavors;
- Rich in dietary fibres, Vitamin C and Magnesium. Contains Calcium, Iron, Zinc and Vitamin B3 *

INGREDIENTS

Pink Pitaya (99%) and silicon dioxide (1%)

APLICATION

Chocolates, beverages, desserts, energetic bars, among others applications. To re-pack the freeze dried Açaí into consumer packs (sachets, canisters and others), please request specific guidelines to 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):

24 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	Bright pink coarse powder, with seeds inherent to the fruit	
Moisture (%)	Maximum 4.0	
Sieves (%) ⁽²⁾	Particles bigger than 1.7mm – Max. 2 Particles smaller than 0.25mm – Min. 60	
Foreign Material	Absent	

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

MICROBIOLOGICAL CHARACTERISTICS(1)

⁽²⁾ Reference values only

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		n	С	m	М
Coliforms 45°C	CFU/g	5	0	100	-
Salmonella sp	/25 g	5	0	Absent	-

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

NUTRITION FACTS/100g ⁽¹⁾		
Calories (kcal)	327	
Carbohydrate (g)	77	
Sugar (g)	50	
Fructose (g)	12.5	
Glucose (g)	37.5	
Lactose (g)	< 0.2	
Maltose (g)	< 0.2	
Sucrose (g)	< 0.2	
Dietary fiber (g)	18	
Protein (g)	10	
Total fat (g)	5.6	
Saturated fat (g)	1.6	
Trans fat (g)	0.0	
Sodium (mg)	4	
Calcium (mg)	90	
Iron (mg)	2.9	
Zinc (mg)	1.9	
Vitamin B3 (mg)	3.2	
Vitamin C (mg)	260	
Magnesium (mg)	232	

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

Net weight 5kg

GENERAL REFERENCES⁽¹⁾

	ИОМ	Reference Value
Total Polyphenols	mg eq. Gallic Acid/100g	668

(1) Reference values only – It does not consist in specification data. Values represent the average results of seasons

PACKAGING				
Primary Packaging:	Secondary Packaging:			
Metalized Laminated Polyethylene Film Vacuum packed	Kraft boxes (53cm (W) x 30cm (D) x 29cm (H))			

TRANSPORT AND STORANGE CONDITIONS

Net weight 10kg (2 units of 5kg)

Gross weight 11,15kg

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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

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Maximum pilling: 5 layers (30 boxes per pallet)





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