
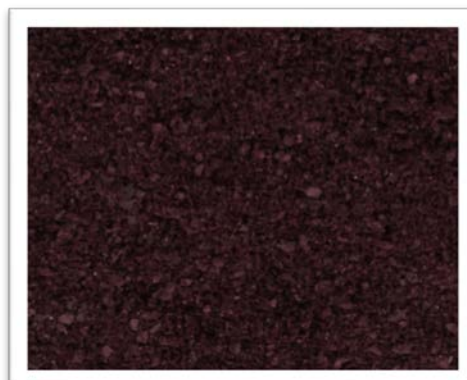


TSS-02.007.02.01-OP	<b>TECHNICAL SPEC SHEET</b>	
REVIEW: 06		
ISSUE DATE 29/10/2019	<b>ORGANIC BLACKBERRY FREEZE DRIED POWDER</b>	

### PRODUCT DESCRIPTION



- Freeze dried blackberry powder is obtained from organic Blackberries, supplied from certified organic producers in the south of Chile. They are submitted to freezing and freeze drying according to the Good Manufacturing Practices;
- Blackberries are widely appreciated around the world for its characteristic aroma, bright purple colour, juicy texture and sweetness. They are consumed in large quantities, either fresh or in prepared foods.
- They are a natural source of vitamin C, fibres, manganese and vitamin K.
- Non-fermented and non-alcoholic.

### INGREDIENTS

100% natural Blackberry. The product does not contain any additives such as sugar, acidificants, colorant nor preservatives.

### APPLICATION

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

### CERTIFICATION

Organic NOP (United States), Organic CE (European Community)

### STATEMENT


- Gluten Free and Non-Dairy
- Non-GMO: As defined the EC directives 1830/2003/EC on labelling and traceability and 1829/2003/EC on genetically modified food and feed and any amending legislation, our product, the raw material and the manufacturing process do not contain genetically modified proteins nor genetically modified DNA;
- Allergens: This product is 100% free of allergens. It complies with the in force European regulation relating to the labelling, presentation and advertising of foodstuffs: 2000/13/EC, 2001/101/EC, 2003/89/EC, 2005/26/EC and 2006/142/EC Directives;
- NCM: 11.06.3000

### SHELF LIFE (Best Before):

36 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	Purple coarse powder
Equivalence	1kg of freeze dried Blackberry is equivalent to approximately 9,5kg of gross pulp

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Moisture (%)	Maximum 4.0
Foreign Material	Absent

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

<sup>(2)</sup> Reference values only

#### MICROBIOLOGICAL CHARACTERISTICS<sup>(1)</sup>

		n	c	m	M
Coliforms 45°C	CFU/g	5	0	Absent	-
<i>Salmonella sp</i>	/25 g	5	0	Absent	-
Yeasts and Moulds	CFU/g	5	0	≤ 2x10 <sup>3</sup>	-

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

#### NUTRITION FACTS/100g<sup>(1)</sup>

Protein (Nx6,25) (%)	2,2
Total Fat (%)	0,43
Ash (%)	4
Fiber (%)	<0,1
Total Carbohydrates (%)	89,2
Calories (Kcal/100g)	369
Sugar (%)	35,3
Calcium (mg/100g)	243,3
Sodium (mg/100g)	3,83

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

#### GENERAL REFERENCES<sup>(1)</sup>

	UOM	Reference Value
Anthocyanins by HPLC	mg/100g	500
Antioxidant Capacity (ORACFL)	μmole TE/100g	40,000
Total Polyphenols	mg/g	45

(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 Net weight 5kg	Kraft boxes (53cm (W) x 30cm (D) x 29cm (H)) Net weight 10kg (2 units of 5kg) Gross weight 11,15kg

#### 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)

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