


TSS-02.009.02.01-OP	TECHNICAL SPEC SHEET	
REVIEW: 06		
ISSUE DATE 29/03/2018	ORGANIC MAQUI FREEZE DRIED POWDER	

PRODUCT DESCRIPTION



- Maqui Powder (*Aristotelia Chilensis*) is processed from natural freeze dried Maqui fruit by freeze-drying technology. This thus method allows to preserve the physical and physicochemical properties and extend the shelf life of the the Maqui Fruit Powder.
- The Maqui berry grows wild in the South of Chile. The fresh fruit and the deep purple powder contains high amounts of antioxidants. This extraordinary antioxidant activity is due to the strong concentration of anthocyanin and high contains of phenolic compounds. Anthocyanins posses anti-inflammatory properties, cardiovascular disease prevention and control obesityThe packaging must contain barrier to light and oxygen to prevent oxidation of the product;
- Non-fermented and non-alcoholic.

INGREDIENTS

100% Organic maqui powder

APLICATION

Direct consumption mixed with milk, oatmeal, juices, smoothie and yogurts in bakery

CERTIFICATION

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

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
- Non-irradiated product
- Additive free product
- NCM: 11.06.20

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	Dark purple, coarse powder
Moisture (%)	Maximum 4%
Sieves (%) (2)	5,32

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Foreign Material	Absent
Anthocyanins	Min. 35 mg/g
Phenolic	Min. 65 mg/g

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

⁽²⁾ Reference values only

MICROBIOLOGICAL CHARACTERISTICS⁽¹⁾

		LIMIT
Total plate count	CFU/g	$< 5 \times 10^4$
Total Mold	CFU/g	$< 10^3$
Total Yeast	CFU/g	$< 10^3$
Total Coliform	CFU/g	Absent

⁽¹⁾ Peruvian Standards, DIGESA, Ministry of Health

NUTRITION FACTS/100g⁽¹⁾

Calories (kcal)	358,48
Total carbohydrates (g)	77,9
Dietary Fiber (g)	22,16
Protein (g)	10,01
Total fat (g)	0,76
Saturated fat (g)	0,254

⁽¹⁾ Sample analysed by Accredited Laboratory

PACKAGING

Primary Packaging:	Secondary Packaging:
Vacuum packed Metalized Laminated Polyethylene Film Net weight 10kg	Kraft boxes (53cm (W) x 30cm (D) x 29cm (H)) Net weight 10kg (2 units of 5kg) / Gross weight 11,15kg

TRANSPORT AND STORANGE 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.