

# SPECIFICATION

General Information		
<b>Product name:</b>	Organic Acerola fruit powder 17% natural vitamin C	
<b>Process:</b>	Spray drying of organic Acerola concentrated pressed fruit juice	
<b>Botanical Source:</b>	Malpighia glabra/punucifolia L.	<b>Article No.</b>
<b>Origin:</b>	Brazil	<b>Used Part:</b> Fruit
<b>Carrier:</b>	20-30 % Organic Maltodextrin (corn, GMO free )	<b>Solubility:</b> in water
<b>Ratio:</b>	12-18:1 (Fruit: Powder)	<b>Irradiation:</b> Free
<b>Harvest:</b>	November to April	<b>HS-code:</b>

## BASIC ANALYSIS

Analysis	Description	Test Method
<b>Appearance</b>	Fine Powder	Visual
<b>Color*</b>	Orange – light brown	Visual
<b>Taste / Aroma</b>	Characteristic	Gustatory
<b>Loss on drying</b>	Max. 6%	
<b>Solubility</b>	soluble in water	Visual
<b>Mesh/Granulometry</b>	80-90 mesh / 180 µ	
<b>Vitamin C natural</b>	Min. 17%	HPLC

## MICROBIOLOGICAL ANALYSIS

Analysis	Limit	Test Method
<b>Total aerobes germs at 30<sup>0</sup></b>	< 10.000 CFU/g	Ph. Eur. 2.6.12 / 2.6.31
<b>Yeast/Mold</b>	< 100 CFU/g	Ph. Eur. 2.6.12 / 2.6.31
<b>Enterobacteria</b>	< 100 CFU/g	Ph. Eur. 2.6.12 / 2.6.31
<b>Escherichia coli</b>	Absent in 1g	Ph. Eur. 2.6.12 / 2.6.31
<b>Staphylococcus aureus</b>	Absent in 1g	Ph. Eur. 2.6.12 / 2.6.31
<b>Salmonella</b>	Absent in 25g	Ph. Eur. 2.6.12 / 2.6.31

## HEAVY METALS

according to the category: 3.3.3. food supplement

Analysis	Limit	Test Method
<b>Pb ( lead )</b>	< 3 mg/Kg	Ph. Eur. 2.4.27
<b>Cd ( cadmium )</b>	< 1 mg/Kg	Ph. Eur. 2.4.27
<b>As ( arsenic )</b>	< 1 mg/Kg	Ph. Eur. 2.4.27
<b>Hg ( mercury )</b>	< 0,1 mg/Kg	Ph. Eur. 2.4.27

## PESTICIDES + PAH

Analysis	Limit	Test Method
<b>Pesticides</b>	0,01 mg / kg	<b>Multimethode</b> §64 LFGB L 00.00-115
<b>PAH 4 "Polycyclic aromatic hydrocarbon"</b>	1,0 µ / kg	<b>MTH 13by GCMS</b>

### REGULATION & ALLERGY

<b>GMO free</b> , does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
<b>No Pesticides</b> used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005 )
<b>Heavy metals</b> conform to VO 1881-2006
<b>No Allergies</b> , in compliance with EC Directive 2003/89/EC (replacing 2000/13/EC) and 2006/142/EG
<b>Bio regulation</b> , conform to 834/2007/EG; and 889/2008/EG
<b>Gluten-free, lactose-free, vegan</b>

**PACKING:** Net weight – 25 kg boxes

**SHELF LIFE:** The product stability is 36 month from date of manufacture in it's original packaging.

**STORAGE:** Kept in the original package in a fresh, dry and away from direct light place.

\* The color may vary naturally depending on ripeness, seasons, climate and geographical area of raw material.

### NUTRITION VALUES

Nährwerte	Nutrition Values	per 100g
Brennwert	Calorific value (kcal/kJ)	1090 kj / 257 kcal
Fett	Fat (g)	0,5 g
davon gesättigte Fettsäuren	of which saturates (g)	0,2 g
Kohlenhydrate	Carbohydrates (g)	59,9 g
davon Zucker	of which sugars (g)	11,5 g
Eiweiß	Protein (g)	3,1 g
Ballaststoffe	Fibers	0,8 g
Salz	Salt (g)	0,16 g
Vitamin C	Vitamin C	17.000 mg (212,5 % RDA )

\*\* NRV / RDA = Referenzmenge für die tägliche Zufuhr von Mineralstoffen nach LMIV (Recommended Daily Allowances)