

TECHNICAL DATASHEET

PRODUCT	:	GOLDENBERRY ENROBED IN CHOCOLATE 70% COCOA
PLANT PART USED	:	Fruit
BOTANICAL NAME	:	<i>Physalis peruviana /Theobroma cacao</i>
COMPOSITION	:	Golden berry Fruit dehydrated Chocolate 70% Cocoa
PACKING	:	Doy pack x 100 gr

PHYSICAL CHARACTERISTICS

ASSAY	SPECIFICATIONS	REFERENTIAL METHOD
- Appearance	Irregular ovoid spheres	Visual
- Color	Dark brown with characteristic brightness	Visual
- Odor	Characteristic of cocoa	Organoleptic
- Taste	Characteristic of cocoa	Organoleptic

*Physical analysis are performed in each batch

PHYSICOCHEMICAL CHARACTERISTICS

ASSAY	SPECIFICATIONS	REFERENTIAL METHOD
- Humidity	7.0 % maximum	NMX -F -103-1982 Food - fruits and derivatives. Determination of degrees brix
- Fat (cocoa butter)	20.0 % minimum	AOAC 945.18 A. On line, 19th Ed.2012 cereal adjunct: crude fat and Ether Extract
- Protein	9.0 % ,minimum	AOAC 920.87 On line, 19th Ed.2012 protein (Total)
- Fiber	15.0 % minimum	AOAC Method 999.03, AOAC Method 32.32, Codex Type II Method
- Acidity (expressed in acids. sulfuric	0.2 g/100 g maximum	AOAC Method 942.15

*Physicochemical analysis are performed in each batch

MICROBIOLOGICAL CHARACTERISTICS

ASSAY	SPECIFICATIONS	REFERENTIAL METHOD
- Mold Count	<100 cfu/g	AOAC official method 997.02 Combined Mold and Yeast Count
- E. Coli	< 3 cfu/g	ICMSF. Microorganisms in Food. Its meaning and methods enumeration. P. 147-150. 1983. 2d ed. 2000 Reprint. Enterobacteriaceae. Count by plating.
- Salmonella/25 gr	Negative	ICMSF. Microorganisms food. Its meaning and enumeration methods P. 166-167, 2nd Ed. 1983 Reprint 2000.

*Microbiological criteria RMN N° 591-2008-MINSA VI.3 only Applied to national market

*Microbiological analysis are performed in Semestral Frecuency

*This analysis has an additional cost, if required for each lot should consult.

PACKING CHARACTERISTICS

Primary packaging: Doy pack x 100 gr



LABELED

Logo labeling indicating the weight, the product name, batch number, date of production and expiration date.

INTENDED CONSUMER'S USE

It is used as super food, functional food, and nutritional supplement.

SHELF LIFE

Two years, as long as the package is stored sealed at ambient temperature

TRANSPORT CONDITIONS

It should be transported under suitable health conditions, in cool and dry place, free of plagues and strong or disagreeably odours.

STORAGE

It should be stored under suitable health conditions, over pallets in cool and dry place and without strong or disagreeably odours away from heat and direct exposure to sunlight.
The warehouse should be free from plagues Keep container tightly closed.
Temperature 20 - 25°C and relative humidity between 45 - 65%.

