



SPECIFICATION



General Information

Product name:	Organic Acai powder "freeze dried"	
Process:	Cleaned, turn to puree and freeze dried (Lyophilized)	
Botanical Source:	Euterpe oleracea	Article No. 0011 – 110 B
Origin:	Porvenir, Bolivia	Used Part: Fruit
Carrier:	absent (100 % pure)	Solubility: Water
Ratio:	18: 1 (Fruit: Powder)	Irradiation: Free
Harvest:	April to August	HS-code: 13021970000

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Fine Powder	Visual
Color*	Deep Purple Powder	Visual
Taste / Aroma	Characteristic	Gustatory
Loss on drying	< 2 %	Internal
Solubility	soluble in water	Visual
Mesh/Granulometry	ca. 0,8 mm (20-30 mesh)	Internal
Polyphenols	Min. 2.300 mg	Photometrie, Folinreagenz; K2024

MICROBIOLOGICAL ANALYSIS

Analysis	Limit/Specification	Test Method
Standard Place count	15.000	AOAC 990.12
Yeast/Mold	200	NB 32006
Total coliforms	< 10	Invima 1998 C.2.N.7
Staphylococcus aureus	< 10	AOAC 2003.07
Escherichia coli	< 10	AOAC 991.14
Salmonella	absent in 25g	ISO 6579:2002

HEAVY METALS

according to the category : 3.1.16 fruits (lead) 3.2.1 vegetables and fruits (cadmium)
3.3.3. food supplements (mercury)

Analysis	Limit/Specification	Test Method
Pb (lead)	0,6 mg/Kg (TF 6)	DIN EN 15763, ICP-MS
Cd (cadmium)	< 0,3 mg/kg (TF 6)	DIN EN 15763, ICP-MS
As (arsenic)	---	DIN EN 15763, ICP-MS
Hg (mercury)	< 0,1 mg/kg	DIN EN 15763, ICP-MS

PESTICIDES

Analysis	Limit/Specification	Test Method
Pesticides	0,01 mg / kg	Multimethode §64 LFGB L 00.00-115

REGULATION & ALLERGY

GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003

No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005)

Heavy metals conform to VO 1881-2006 (Hg) + 488/2014 (Cd) + 2015/1005 (Pb)

No Allergies, in compliance with EC Directive 2003/89/EC (replacing 2000/13/EC) and 2006/142/EG

Bio regulation, conform to 834/2007/EG; and 889/2008/EG

Gluten-free, lactose-free, vegan, raw food quality

PACKING: Net weight – 12 kg boxes (2 boxes in one carton)

SHELF LIFE: The product stability is 24 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)	530 kcal / 2.219 kJ
Fett	Fat (g)	45 g
davon gesättigte Fettsäuren	of which saturates (g)	8 g
Kohlenhydrate	Carbohydrates (g)	23 g
davon Zucker	fructuosa (g)	2 g
Ballaststoffe	Dietary fiber (g)	21 g
Eiweiß	Protein (g)	8 g
Salz	Salt (g) (sodium)	0,1 g

Schwetzingen, April 2017