



## SPECIFICATION



GENERAL INFORMATION	
<b>Product:</b> Organic ACAI dry powder DF04	<b>Article No:</b> 0011-101-B
<b>Process/Manufacture:</b> Spray drying of organic ACAI concentrated pressed fruit juice	
<b>Botanical Source:</b> Euterpe oleracea	<b>Family:</b> Arecaceae
<b>Origin:</b> Brazil	<b>Used Part:</b> Fruit
<b>Carrier:</b> 15-25 % organic Maltodextrin (manioc)	<b>Solubility:</b> Water
<b>Ratio:</b> 16:1 (Fruit: Powder)	<b>Irradiation:</b> Free
<b>Suitable for:</b> capsules, lozenges, cereal, sweets	

### BASIC ANALYSIS

Analysis	Description	Test Method
<b>Appearance</b>	Fine Hygroscopic Powder	IT-14
<b>Color*</b>	Dark Purple	IT-14
<b>Flavor/Odor</b>	Characteristic	IT-14
<b>Moisture %</b>	Max. 6%	IT-08
<b>pH 25°C</b>	3,5 - 4,5	IT-09
<b>Solubility</b>	Soluble in Water	Visual
<b>Density</b>	400 - 550 g/ml	IT-10
<b>Granulometry</b>	40 mesh ( 90% )	Internal Method
<b>Polyphenols</b>	Min. 2-3%	IT-16

### MICROBIOLOGICAL ANALYSIS

Analysis	Limit/Specification	Test Method
<b>Total count Bacteria</b>	< 3.000 CFU/g	APHA 07
<b>Total Coliforms</b>	<100 CFU/g	APHA 08
<b>Escherichia coli</b>	Absent	APHA 08
<b>Yeast/Mold</b>	< 100 CFU/g	APHA 20
<b>Pseudomonas</b>	Absent	ISO 13720:1995
<b>Staphylococcus aureus</b>	Absent	APHA 39
<b>Salmonella sp</b>	Absent in 25g	AOAC 998.09
<b>Enterobacteria</b>	Absent	APHA 08

### HEAVY METALS

(according to the category food supplements )

Analysis	Limit/Specification	Test Method
<b>Pb ( lead )</b>	< 3,0 mg/kg	DIN EN 15763
<b>Cd ( cadmium )</b>	< 1,0 mg/kg	DIN EN 15763
<b>As ( arsenic )</b>	< 1,0 mg/kg	DIN EN 15763
<b>Hg ( mercury )</b>	< 0,1 mg/kg	DIN EN 15763

### PESTICIDES

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

## REGULATION & ALLERGY

<b>No Pesticides</b> used for the whole planting and farming process (conform to § 64 LFGB L 00.00-115 + <b>VO396/2005</b> ) our Acai powder meets the BNN orientation values for organic products
<b>GMO</b> , this product does not contain any genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003 <b>003</b>
<b>Heavy metals</b> conform to <b>VO 1881-2006</b>
<b>Allergies</b> , this product does not contains allergens according to the regulation EU N.1169/2011 and its amendments
<b>Bio regulation</b> , conform to <b>834/2007/EG</b> ; and <b>889/2008/EG</b>
<b>Gluten-free, lactose-free, vegan, raw food quality</b>
<b>Ionization</b> this product is not treated with ionizing radiation according to directives 1999/2/CE and 1999/3/CE
<b>Safety</b> , this product is not subject to any of the classification criteria of the article 31 of regulation EC N. 1907/2006

**PACKING:** Net weight – 20 kg box

**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.