



SPECIFICATION

General Information		
Product name:	Organic Acerola fruit powder 17% natural vitamin C	
Process:	Spray drying of organic Acerola concentrated pressed fruit pulp	
Botanical Source:	Malpighia glabra/punucifolia L.	Article No. 0021-100-B
Origin:	Brazil	Used Part: Fruit
Carrier:	20-30 % Organic Maltodextrin (corn, GMO free) *	Solubility: in water
Ratio:	12-18:1 (Fruit: Powder)	Irradiation: Free
Harvest:	November to April	HS-code: 21069098490/7010

* Maltodextrin is not included in Regulation (EC) No 1333/2008 still in Regulation (EU) No 231/2012. It is therefore not an additive. Where maltodextrin is present in the product in the same manner and for the same purpose how a carrier substance was used, the declaration according to Article 20 LMIV can be waived. Source: Eurofins CLF Specialised Nutrition Testing Services GmbH

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Fine Powder	Visual
Color *	Orange – light brown - yellow	Visual
Taste / Aroma	Characteristic	Gustatory
Loss on drying	≤ 8 %	ASU L 06.00-3
Solubility	soluble in water	Visual
Mesh/Granulometry	70-80 mesh / 180 µm	Internal method
Vitamin C natural **	≥ 17 %	HPLC / NMR-EP 2.2.33

**the analytical deviation for vitamins is about 10%

The vitamin C content is subject to continuous natural decomposition, which may be higher or lower depending on storage conditions.

MICROBIOLOGICAL ANALYSIS

according to the category: DGHM 11.2 for dried fruits incl. raisins and fruit powders (Stand 2013)

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 100.000 CFU/g	DIN EN ISO 4833-1a
Yeast/Mold	< 10.000 CFU/g	§ 64 LFGB L 01.00-37a
Enterobacteriaceae	< 100 CFU/g	DIN ISO 21528-2a
Escherichia coli	< 10 CFU/g	DIN ISO 16649-2a
Salmonella	Absent in 25g	§ 64 LFGB L 00.00-20a

HEAVY METALS

according to the category: food supplements in Commission Regulations (EC) No 629/2008

Analysis	Limit/Specification	Test Method
Pb (lead)	< 3 mg/Kg	DIN EN 15763
Cd (cadmium)	< 1 mg/Kg	DIN EN 15763
Hg (mercury)	< 0,1 mg/Kg	DIN EN 15763



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PESTICIDES

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

GUARANTEES

Quality	Declaration
GMO	GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
Pesticides	No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005); our Organic Acerola meets the BNN values for organic products
Allergens	No Allergens, in compliance with Regulation (EU) Nr. 1169/2011, Appendix II
PAH 4	Polycyclic aromatic hydrocarbons, conform to VO 2015/1933
Gluten	Gluten-free
Lactose	Lactose-free
Vegan	The product does not contain animal derivatives and has not been exposed during the production process to additives having been in contact with animals.
Kosher	Kosher statement on request

CERTIFICATIONS

Area	Certificates
Quality Management	Our partner, responsible for storage, filling, commissioning and shipping has established a quality management system that has been certified according to EN ISO 9001:2015
Organic regulations	Amazonas Naturprodukte GmbH is certified according to the EU Eco regulation 834/2007 and 889/2008 since 2005 Our partner, responsible for storage, filling, commissioning and shipping is certified according to the EU Eco regulation 834/2007 and 889/2008 Our suppliers are certified according to the EU Eco regulation 834/2007
Production	The production processes of our suppliers are certified according to ISO 22000:2005



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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 Vitaminen nach LMIV (Recommended Daily Allowences)

ADDITIONAL INFORMATION	
Storage Conditions	Keep in the original package in a fresh, dry place, away from direct sunlight.
Shelf Life	The product stability is 24 month from date of manufacture in it's original packaging.
Packing	Net weight – 20 or 25 kg boxes

This document is computer-produced and valid without signature.

Improper handling or storage – on which we have no influence – may cause variations in quality.