



SPECIFICATION

General Information	
Product name: Organic ALOE VERA juice (1.200 mg)	Article No: 0127-100-B
Process: Harvesting, cleaning, removing leaf surface, pressing and pasteurization (few seconds to 60-80 °C)	
Botanical Source: Aloe barbadensis Miller	Used Part: Whole leaf*
Origin: Mexico (Tamaulipas region)	Content: 1.200 mg Aloverose/ 1l
Colorant: absent	Consistency: Liquid
Carrier: absent (100 % pure)	Irradiation: Free

* Before the production process begins the skin of the plant is meticulously removed.

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Naturally cloudy liquidity	Visual
Color *	Light beige	Visual
Taste / Aroma	Characteristic	Sensorial
pH-Value	3,5 – 5,0	ASU L 31.00–2
Solubility	Soluble in Water	Completely
Aloverose (Acemannan)	Min. 1.200 mg/l	HPTLC
Aloin **	< 0,1 ppm (0,1 mg/ l)	Internal
Aloe-Emodin	< 0,05 ppm (0,05 mg/l)	HPLC

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

** Aloin is responsible for the laxative, purgative effect of Aloe vera-extracts; due to the elaborate, careful removal of the outer leaf film, the aloin containing leaf parts are removed completely. The very low residual concentration of aloin found is harmless and inoffensive.

MICROBIOLOGICAL ANALYSIS

Analysis	Limit/Specification	Test Method
Total aerobes germs (30° C)	< 50.000 CFU/ml	ISO 4833-2
Yeast (25° C)	< 10.000 CFU/ml	ISO 21527-1
Mold (25°C)	< 10.000 CFU/ml	ISO 21527-1

NUTRITION VALUES

Nutrition Values	per 100 g
Calorific value	15 kJ / 4 kcal
Fat	0,06 g
Carbohydrates	0,3 g
of which sugars	0,2 g
Protein	0,1 g
Contains small amounts of salt.	



Organic ALOE VERA juice

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)
Allergens	No Allergens, in compliance with Regulation (EU) Nr. 1169/2011, Appendix II
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 certification 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/EG since 2005 Our partner, responsible for storage, filling, commissioning and shipping is certified according to the EU Eco regulation 834/2007 and 889/2008

ADDITIONAL INFORMATION

Storage Conditions	Keep the original package in a fresh, dry place, away from direct sunlight.
Shelf Life	The product stability of the bottles is 24 month from date of manufacture in it's original packaging, of the drums unopened 6 month.
Packing	Net weight – 1.000 ml glass bottles or 200 kg bag-in-box (above 1.600kg)