



SPECIFICATION

General Information	
Product name: Organic ALOE VERA juice (600 mg)	Article No: 0127-310-B
Ingredients: Organic ALOE VERA juice, acidity regulator: citric acid (<0,3%)	
Process: Harvesting, cleaning, removing leaf surface, pressing and pasteurization	
Botanical Source: Aloe barbadensis Miller	Used Part: Whole leaf*
Origin: Mexico (Tamaulipas region)	Content: 600 mg Aloverose/ 1l
Colorant: absent	Irradiation: Free
Consistency: Liquid	

* 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. 600 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	10 kJ / 3 kcal
Fat	0,03 g
of which saturates	0,00 g
Carbohydrates	0,13 g
of which sugars	0,13 g
Protein	0,07 g
Salt	0,01g



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)
Heavy metals	conform with Commission regulations (EC) 1881/2006 and 629/2008
Perchlorate	Conform with Commission regulation (EU) 2020/685 (amending EC 1881/2006)
Ethylene oxide (ETO)	The product is not subject to ethylene oxide treatment
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
BSE/TSE	This product is BSE free (Bovine spongiform encephalopathy) / TSE free (Transmissible spongiform encephalopathes).
Ionization	This product is not treated with ionizing radiation according to directives 1999/2/CE and 1999/3/CE
Packaging	The packaging in direct contact with the product complies with regulation (EC) 1935/2004 and its amendments

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	<p>Amazonas Naturprodukte GmbH has been certified in accordance with the EU Organic Regulation since 2005. The current regulation is (EU) 2018/848 — rules on organic production and labelling of organic products.</p> <p>Our Certification: DE - ÖKO 007</p> <p>Our partner, responsible for storage, filling, commissioning and shipping is also certified according to the EU Eco regulation.</p> <p>Our suppliers are certified according to the EU Eco regulation.</p>

ADDITIONAL INFORMATION

Instructions for use	The product can be consumed without further treatment by the consumer.
Intended use	The product is also suitable for vulnerable consumer groups (small children, infants, old people, pregnant women, immunocompromised persons, allergy sufferers or anyone who is dependent on a special diet), but the personal health condition should be clarified in advance.



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 or 200 kg bag-in-box (above 1.600kg)

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