



SPECIFICATION

General Information	
Product name:	Organic Baobab fruit pulp powder
Process:	hand-harvesting, opening of fruits, milling, sifting
Botanical Source: Adansonia digitata	Article No. 0272-100-B
Origin: Tanzania	Used Part: fruit pulp
Carrier: absent (100% pure)	Irradiation: Free
Harvest: July until September	HS-code: 11063090

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	finely ground powder	Visual
Color *	Light-beige	Visual
Taste / Aroma	sweet and sour	Gustatory

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

Loss on drying	≤ 10 %	Internal method
Ash	4,9 g/100g	Internal method
Solubility	partially water soluble	Visual
Granulometry	powder: ≤ 0,3 mm	Internal method

MICROBIOLOGICAL ANALYSIS

according to the category : DGHM 11.2 for dried foods incl. raisins and fruit powders (11.2.2021 (E))

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 100.000 CFU/g	DIN EN ISO 4833-1
Enterobacteriaceae	< 1.000 CFU/g	ISO 21528-2:2019-05;
Mold	< 10.000 CFU/g	§ 64 LFGB L 01.00-37a
Escherichia coli	< 10 CFU/g	DIN ISO 16649-2:2009-12
Bacillus cereus	< 500 CFU/g	DIN EN ISO 7932: 2020-11
Salmonella	Absent in 125g	DIN EN ISO 6579-1:2020-08

HEAVY METALS

according to: Commission regulation (EC) 1881/2006 and Commission Regulation (EC) No 629/2008

Analysis	Limit/Specification	Test Method
Pb (lead)	< 0,1 mg/Kg	DIN EN 15763
Cd (cadmium)	< 0,05 mg/Kg	DIN EN 15763
Hg (mercury)	< 0,1 mg/Kg	DIN EN 15763



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PESTICIDES

according to: BNN guidelines

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	in accordance with BNN Guidelines
Heavy metals	conform with Commission regulations (EC) 1881/2006 and 629/2008
PAH 4	Polycyclic aromatic hydrocarbons, conform with Commission regulation (EU) 2015/1933
Perchlorate	Conform with Commission regulation (EU) 2020/685 (amending EC 1881/2006)
Ethylene oxide (ETO)	not detectable
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.
Allergens	No Allergens, in compliance with Regulation (EU) Nr. 1169/2011, Appendix II
Kosher / HALAL	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	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. Our Certification: DE - ÖKO 007 Our partner, responsible for storage, filling, commissioning and shipping is also certified according to the EU Eco regulation. Our suppliers are certified according to the EU Eco regulation 2018/848.



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NUTRITION VALUES

Nutrition Values		per 100g
Energy		974 kJ / 233 kcal
Fat		<0,1 g
of which saturates		<0,1 g
Carbohydrates		41 g
of which sugars		18 g
Fibre		30 g
Protein		2,5 g
Salt		0,07 g

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 is 3 years from date of manufacture in it's original packaging. Hygroscopic product.
Packing	Net weight – 20 kg box

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