



SPECIFICATION

General Information			
Product name:	Organic Guarana powder	Article No.:	0031-100-B
Botanical Source:	Paullinia Cupana	Used Part:	Seed
Process:	powdered whole native guarana seeds farmed in Amazonia, dried in a traditional and careful way (low temperature, during 8-10 hours) in clay ovens		
Origin:	Brazil	Irradiation:	Free
Carrier:	absent (100 % pure)	Solubility:	Suspension in water
Harvest:	January until April	HS-code:	12129995900

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Fine Powder	Visual
Color*	Light brown	Visual
Flavor/Odor	Characteristic	Gustatory
Humidity	Max. 12 %	Internal Method
Granulometry	≤ 50 mesh (300 µm)	Internal Method
Caffeine	3,3 - 4,5 %	HPLC

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

MICROBIOLOGICAL ANALYSIS

according to the category : DGHM 13.1 for dried spicery and herbs (Stand 2018)

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 500.000 CFU/g	ISO 4833-1:2013-09, mod.
Mold	< 100.000 CFU/g	ISO 6611:2004-10, mod.
Enterobacteriaceae	< 1.000 CFU/g	DIN ISO 21528-2a
Escherichia coli	< 1.000 CFU/g	DIN ISO 16649-2a
Salmonella	Absent in 25g	ISO 6579:2007-10 mod.

HEAVY METALS

according to the category : food supplements in COMMISSION REGULATION (EC) No 629/2008

Analysis	Limit/Specification	Test Method
Pb (lead)	< 3,0 mg/kg	DIN EN 15763
Cd (cadmium)	< 1,0 mg/kg	DIN EN 15763
Hg (mercury)	< 0,1 mg/kg	DIN EN 13806



Organic Guarana powder

PESTICIDES + PAH

Analysis	Limit/Specification	Test Method
Pesticides	0,01 mg / kg	Multimethod §64 LFGB L 00.00-155
Benzo(a)pyrene	< 10 µg/kg	GCMS
PAH 4 "Polycyclic Aromatic Hydrocarbons"	< 50 µg/kg	GCMS § 64 LFGB 00.00–160

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 Guarana corresponds to the orientation value for pesticides of BNN
Heavy metals	conform to (EG) VO 1881-2006/ VO 629/2008
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.
Packaging	The packaging in direct contact with the product complies with regulation (EC) 1935/2004 and its amendments
Novel food	This product is not considered a new ingredient within the meaning of Regulation (EC) 2015/2283
Nanoparticles	This product does not contain nanoparticles according to regulation (EC) 1169/2011

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 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

Nährwerte	Nutrition Values	per 100g
Brennwert	Calorific value (kcal/kJ)	1.520 kJ / 358 kcal
Fett	Fat (g)	1,2 g
davon gesättigte Fettsäuren	of which saturates (g)	0,2 g
Kohlenhydrate	Carbohydrates (g)	71,1 g
davon Zucker	of which sugars (g)	2,5 g
davon Ballaststoffe	Dietary Fibre	23,4 g
Eiweiß	Protein (g)	15,6 g
Salz	Salt (g)	0,01 g
Koffein	Caffeine	3,3 – 4,5 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, at a maximum of 25 °C and 65% humidity, away from direct sunlight.
Shelf Life	The product stability is at least 24 month from date of manufacture in it's original packaging.
Packing	Net weight - 25 kg

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