



## SPECIFICATION

### General Information

<b>Product name:</b>	<b>Organic Camu-Camu powder with 12% of natural vitamin C</b>		
<b>Process:</b>	Cleaned, dried and pulverized at a low temperature (below 40 °)		
<b>Botanical Source:</b>	Myrciaria dubia	<b>Article No.</b>	0221-100-B
<b>Origin:</b>	Peru (Amazonas region)	<b>Used Part:</b>	Fruit (without seeds)
<b>Carrier:</b>	absent (100 % pure)	<b>Solubility:</b>	Water
<b>Ratio:</b>	6-7:1 (Fruit: Powder)	<b>Irradiation:</b>	Free
<b>Harvest:</b>	November – January and March-May	<b>HS-code:</b>	11063090800

### BASIC ANALYSIS

Analysis	Description	Test Method
<b>Appearance</b>	fine powder	Visual
<b>Color*</b>	slightly bitter	Visual
<b>Taste / Aroma</b>	light brown powder	Gustatory
<b>Loss on drying</b>	< 8 %	AOAC 920.151
<b>Solubility</b>	soluble in water	Visual
<b>Granulometry</b>	< 60 mesh	AOAC 965.22
<b>Vitamin C</b>	> 12 %	AOAC 967.22

### MICROBIOLOGICAL ANALYSIS

Analysis	Limit/Specification	Test Method
<b>Total aerobes germs</b>	< 100.000 CFU/g	ICMSF 2 <sup>ND</sup> Edition Vol1 Part 2 Method 1; Page 120-124
<b>Yeast/Mold</b>	< 10.000 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 166-167
<b>Enterobacteria</b>	< 100 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 151
<b>Staphylococcus aureus</b>	< 100 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 235-238
<b>Escherichia coli</b>	< 10 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 132-144
<b>Salmonella</b>	absent in 25g	ICMSF 2ND Edition Vol1 Part 2 Page 172-176

### HEAVY METALS

according to the category: 3.3.3. food supplement

Analysis	Limit/Specification	Test Method
<b>Pb ( lead )</b>	< 3 mg/Kg	DIN EN 17294, 2005
<b>Cd ( cadmium )</b>	< 1 mg/Kg	DIN EN 17294, 2005
<b>As ( arsenic )</b>	---	DIN EN 17294, 2005-2
<b>Hg ( mercury )</b>	< 0,1 mg/Kg	DIN EN 15763, ICP-MS

### PESTICIDES

Analysis	Limit/Specification	Test Method
<b>Pesticides</b>	0,01 mg / kg	<b>Multimethode</b> §64 LFGB L 00.00-115

### REGULATION & ALLERGY

**GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003**

**No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005 )**

**Heavy metals conform to VO (EG) 1881/2006**

**No Allergies, in compliance with EC Directive 2003/89/EC (replacing 2000/13/EC) and 2006/142/EG**

**Bio regulation, conform to 834/2007/EG; and 889/2008/EG**

**Gluten-free, lactose-free, vegan, raw food quality**

**PACKING:** Net weight – 5 kg boxes.

**SHELF LIFE:** The product stability is 24 month from date of manufacture in it's original packaging.

**STORAGE:** Kept in the original package in a fresh, dry and away from direct light place.

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

### NUTRITION VALUES

Nährwerte	Nutrition Values	per 100g
Brennwert	Calorific value (kcal/kJ)	360 kcal / 1.530 kJ
Fett	Fat (g)	2,3 g
davon gesättigte Fettsäuren	of which saturates (g)	0,9 g
Kohlenhydrate	Carbohydrates (g)	75 g
davon Zucker	of which sugars (g)	65 g
Eiweiß	Protein (g)	4,3 g
Salz	Salt (g)	<0,1 g
Vitamin C	Vitamin C	12.000 mg

Schwetzingen, July 2016