



SPECIFICATION

General Information		
Product name:	Organic Lucuma powder raw	
Botanical Source:	Pouteria lucuma	Article No. 0201-100-B
Origin:	Peru (Amazonas region)	Used Part: Fruit
Carrier:	absent (100 % pure)	Solubility: Water
Ratio:	5: 1 (Fruit: Powder)	Irradiation: Free
Process:	Cleaned, dried and pulverized at a low temperature (below 42°C)	

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Fine Powder	Visual
Color*	Light yellow Powder	Visual
Taste / Aroma	Sweet / Fruity	Gustatory
Loss on drying	≤ 8 %	AOAC 920.151
Solubility	soluble in water	Visual
Mesh/Granulometry	< 80 mesh	AOAC 965.22

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

MICROBIOLOGICAL ANALYSIS

according to the category : DGHM 11.2 for dried foods incl. raisins and fruit powders (Stand 2013)

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 100.000 CFU/g	DIN EN ISO 4833-1a
Mold	< 10.000 CFU/g	§ 64 LFGB L 01.00-37a
Enterobacteriaceae	< 100 CFU/g	DIN ISO 21528-2a
Escherichia coli	< 10 CFU/g	DIN ISO 16649-2a
Salmonella	Absent in 25g	§ 64 LFGB L 00.00-20a

HEAVY METALS

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

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



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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 Lucuma corresponds to the orientation value for pesticides of BNN
Heavy metals	conform to VO 1881/2006 and 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.
Raw food	gentle processing at a maximum temperature of 42 °C
Kosher	Kosher certification on request

CERTIFICATIONS

Area	Certificates
Organic regulations	Amazonas Naturprodukte GmbH is certified according to the EU Eco regulation 834/2007 since 2005 Our supplier is certified according to the EU Eco regulation 834/2007 and 899/2008
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

ADDITIONAL INFORMATION

Storage Conditions	Keep the original package in a fresh, dry place, between 15 – 32 °C, away from direct sunlight.
Shelf Life	The product stability is 24 month from date of manufacture in it's original unopened packaging.
Packing	Net weight - 10 kg box