



SPECIFICATION

GENERAL INFORMATION	
Product: Organic LUCUMA powder raw	Article No: 0201-100-B
Process: Cleaned, dried and pulverized at a low temperature (below 40 °)	
Botanical Source: Pouteria lucuma	
Origin: Peru (Amazons region)	Used Part: Dried Root
Carrier: absent (100 % pure)	Solubility: Water
Ratio: 5: 1 (Fruit: Powder)	Irradiation: Free

BASIC ANALYSIS

Analysis	Limit/Specification	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
Granulometry	< 80 mesh	AOAC 965.22

MICROBIOLOGICAL ANALYSIS

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 50.000 CFU/g	ICMSF 2 ND Edition Vol1 Part 2 Method 1; Page 120-124
Yeast/Mold	< 10.000 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 166-167
Enterobacteria	< 100 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 151
Staphylococcus aureus	< 100 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 235-238
Escherichia coli	< 10 CFU/g	ICMSF 2ND Edition Vol1 Part 2 Method 1; Page 132-144
Salmonella	absent in 25g	ICMSF 2ND Edition Vol1 Part 2 Page 172-176

HEAVY METALS

Analysis	Limit/Specification	Test Method
Pb (lead)	< 1 mg/Kg	NOM – 117-SSA 1-1994
Cd (cadmium)	< 0,5 mg/Kg	NOM – 117-SSA 1-1994
As (arsenic)	< 0,5 mg/Kg	AOAC 952.13
Hg (mercury)	< 0,1 mg/Kg	NCh 2667.Of 2001

CERTIFICATIONS & ALLERGY

No Pesticides , used for the whole planting and farming process (conform to § 64 LFGB L 00.00-115)
GMO free , does not contain any genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
Gluten-free, lactose-free, vegan, raw food quality
Kosher-certified , (on request)
No Allergies , in compliance with VO (EU) Nr. 1169/2011, Appendix II

PACKING: Net weight – 5 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 pro 100 g	Nutrition Values per 100 g	Results
Brennwert	Calorific value (kcal/kJ)	357 kcal / 1.495 kJ
Fett	Fat (g)	0,0 g
davon gesättigte Fettsäuren	of which saturates (g)	0,0 g
Kohlenhydrate	Carbohydrates (g)	57,1 g
davon Zucker	of which sugars (g)	35,7 g
Ballaststoffe	Fibre (g)	21,4 g
Eiweiß	Protein (g)	7,1 g
Salz	Salt (g)	<0,1 g