



SPECIFICATION



GENERAL INFORMATION	
Product: Organic MANGO powder	Article No: 0211-100-B
Process/Manufacture: Extraction, Vacuum Concentration, Pasteurization and Spray Drying	
Botanical Source: Paullinia cupana	Family: Sapindaceae
Origin: Brazil (Region Bahia)	Used Part: Fruit
Carrier: 20% Organic Maltodextrine (manioc)	Solubility: Water
Ratio: 8: 1 (Fruit : Powder)	Irradiation: Free

BASIC ANALYSIS

Analysis	Limit/Specification	Test Method
Appearance	Fine Hygroscopic Powder	IT-14
Color*	Yellow	IT-14
Flavor/Odor	Characteristic	IT-14
Moisture	Max. 6%	IT-08
pH 25°C	3,0 – 5,0	IT-09
Solubility	Soluble in Water	Visual
Density	500 - 650 g/ml	IT-10

MICROBIOLOGICAL ANALYSIS

Analysis	Limit/Specification	Test Method
Total count Bacteria	< 3.000 CFU/g	APHA 07
Total Coliforms	<100 CFU/g	APHA 08
Escherichia coli	Absent	APHA 08
Yeast/Mold	< 100 CFU/g	APHA 20
Pseudomonas	Absent	ISO 13720:1995
Staphylococcus aureus	Absent	APHA 39
Salmonella sp	Absent in 25g	AOAC 998.09
Enterobacteria	Absent	APHA 08

HEAVY METALS

Analysis	Limit/Specification	Test Method
Pb (lead)	< 3 mg/Kg	NOM – 117-SSA 1-1994
Cd (cadmium)	< 1 mg/Kg	NOM – 117-SSA 1-1994
Hg (mercury)	< 0,1 mg/Kg	NCh 2667.Of 2001

PESTICIDES

Analysis	Limit/Specification	Test Method
Pesticides	0,01 mg / kg	Multi Method §64 LFGB L 00.00-115

PACKING: Net weight – 25 kg box

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.

REGULATIONS & ALLERGY & NUTRITIONAL VALUES

No Pesticides used for the whole planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005)
GMO free , does not contain any genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
Heavy metals conform to VO 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

Nutritional Values	pro 100 g
Calorific value	1351 kJ / 323 kcal
Fat	6,7 g
of which saturates	1,9 g
Carbohydrates	79,8 g
of which sugars	79,8 g
Fibre	1,5 g
Protein	5,4 g
Salt	< 0.1

Vitamins and Minerals	pro 100g (NRV**):
Vitamin A (β-Carotin)	363 μ g (45 % NRV)

** NRV / RDA = Referenzmenge für die tägliche Zufuhr von Mineralstoffen nach LMIV (*Recommended Daily Allowances*)

überarbeitet: **21.02.2017**