



<b>TECHNICAL DATA SHEET ORGANIC CAMU CAMU POWDER</b>	Code: FT.CAL.005 Version: 05 Emission: 25/06/2019 Page: 1/1
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<b>Product Denomination</b>	Organic Camu Camu powder	
<b>Scientific Name</b>	<i>Myrciaria dubia</i>	
<b>Ingredients</b>	100% Camu camu	
<b>Product Description</b>	The product is obtained from the drying, milling and sieving of the camu camu fruit.	
<b>Sensorial Characteristics</b>	Homogenous powder, with absence of any unknown substance or material. With strong odor, characteristic of the Camu camu fruit. Brown color.	
<b>Physico Chemical Characteristics (*)</b>	<b>Specifications</b>	<b>Methodology</b>
	Humidity: < 6% Carbohydrates: 79.90% Raw fiber: 5.80% Ashes: 2.40 % Fat: 2.65 % Total Sugars : 8.6 % Vitamin C: 5-6% as minimum Mesh: 60, 80 Absence of unknown materials Pb, Hg, As, Cd: <LMR Pesticides: Absent	Methods of Analysis for Nutrition Labeling AOAC 962.09:2016 NTP 206.011:1981. AOAC 945.18 A AOAC 975.14:2016 COVENIN 1295-82 AOAC 973.03 Visual Inspection Based on customer requirement and destination GC-MSMS, LC-MSMS
<b>Microbiological characteristics (**)</b>	Aerobic Mesophilic: <10 <sup>4</sup> - <10 <sup>5</sup> UFC/g Bacillus cereus: <10 <sup>2</sup> UFC/g Coliforms: <10 <sup>2</sup> UFC/g E.coli : <10 UFC/g Salmonella/25g: Absent Molds: <10 <sup>3</sup> UFC/g Yeast: <10 <sup>3</sup> UFC/g	FDA/BAM FDA/BAM FDA/BAM FDA/BAM FDA/BAM ICMSF ICMSF
<b>Storage Conditions</b>	Keep closed in a dry and fresh room. Avoid the direct contact with sunlight or any other source of heat.	
<b>Shelf Life</b>	2 years.	
<b>Packing and Labeling</b>	First package (bulk): Low density polyethylene bags, laminated or nylon of 10kg, 5kg. Second package: Carton boxes Label Information: It declares the name of the products, net weight, name and address of producer, batch number, and best before date, sanitary register and storage conditions. (***)	
<b>Usage and Potential clients</b>	Expected Use: Product intended for the general public. Also used as an input for industrial food or nutritional supplement use. Gluten free, suitable for celiac people Alternative Use: For consumption as a raw product.	

References:

(\*) NTP 011.181:2008. Camu Camu. Definition and requirements. Nutritional contain for 100g of product.

(\*\*) NTS N°071- MINSa / DIGESA-V-01. Sanitarian norms that established the Microbiological criteria of Sanitarian quality and harmlessness for the food and beverages for human consumption. (Ver Cap. IX.4).

(\*\*\*) NTP 209.038: 2003. Packed foods. Labeled.

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