

Organic Maqui Freeze Dried Powder

PRODUCT SPECIFICATION

1. GENERAL DESCRIPTION

Maqui powder obtained from freeze drying and milling of 100% pure Maqui berry fruit. The Maqui fruit is obtained from an indigenous Chilean plant known as the “Maqui” or “Chilean Wineberry tree”. All ingredients conform to E.U. and FDA food laws and regulations.

PRODUCTS: ORGANC MAQUI FREEZE DRIED POWDER -

CODE: MAQ06489PR

ORIGIN: CHILE

FAMILY: ARISTOTELIS CHILENSI

NCM: 20098000-00

SPECIFICATION

COLOR: DARK –MID. RED-PURPLE

FLAVOR: TYPICAL MAQUI FRUIT CHARACTERISTICS

TASTE: TYPICAL MAQUI FRUIT CHARACTERISTICS

OTHERS: FREE FROM FOREIGN MATTERS, NO ADDITIVES.

STORAGE: Keep it at a room temperature.

SHELF-LIFE: 24 month

AVAILABILITY: Year-round

INGREDIENT STATEMENT: **100%** Organic Certified Maqui Fruit .



3. PHYSICAL AND CHEMICAL PROPERTIES

PARAMETER	QUANTITY
Moisture Content	The target is less than 4%.
pH	3,5 – 3,95
Particle Size	< 40 mesh min. 95%. > 40 mesh max. 5%
Extraneous Vegetable Material	Absence

4. NUTRITIONAL FACTS

INFORMATION PER 100 GRAMS

Energy	356,3 kcols
Total Fat	9,50 g
Saturated Fat	1,50 g
Cholesterol	0,20 mg
Sodium	49,9 mg
Total Carbohydrate	73,7 g
Dietary Fiber	12,3 g
Sugars	30,7 g
Protein	6,3 g
Vitamin A	125,1 µg
Vitamin C	5,4 mg
Calcium	277,8 mg
Iron	2,2 mg

5. MICROBIOLOGICAL PROPERTIES

PARAMETER	QUANTITY	METHODS
Counts of Aerobic Mesophiles	will not exceed 50.000 cfu per gram	BAM On Line 2001, Cap. 3
Yeast	will not exceed 2.000 cfu per gram	BAM On Line 2001, Cap. 18
Mold	will not exceed 2.000 cfu per gram	BAM On Line 2001, Cap. 18
Total Coliforms	will not exceed 50 cfu per gram	BAM On Line 2002, Cap. 4
E.Coli	Absence	AOAC 991.14 USDA/FSIS 1998
Staphylococcus aureus	Absence	BAM On Line 2001, Cap. 12
Salmonella	Absence	USDA FSIS MLG 4.02
Listeria monocytogenes	Absence	AOAC 996.14 17th Ed. 2003

6. CONTAMINANTS

PESTICIDE RESIDUES

Pesticide residues should not exceed the limits specified by the approved USDA NOP.

HEAVY METALS LIMITS (CODEX STAN 193-1995,EC No. 1881/2006)

Lead (Pb)	0,1 mg/ Kg.
Cadmium (Cd)	0,05 mg/Kg.
Mercury (Hg)	0,1 mg/ Kg.
Arsenic (As)	0,1 mg/ Kg.

7. SHELF LIFE PROPERTIES

The shelf life under normal storage conditions (< 20 °C & < 40 % R.H.), avoiding heat and direct sunlight will be 24 months.

8. PACKAGING MATERIAL

PRIMARY PACKAGING

Unit	Material	Micron	Width (cm)	High (cm)	Net Weight Bag	Gross Weight Bag	Bag Per Box
Bag	Low Density Polyethylene blue color	110 µm	41	62	5 kg	5,055kg	4

SECONDARY PACKAGING

Unit	Material	Long (cm)	Width (cm)	High (cm)	Volume (m3)	Net Weight Box	Gross Weight Box
Box	Corrugated Cardboard	45	30	30	0,04	20 kg	20,98kg

9. LABELLING

Each box will have a printed label with the following information:

- Production Lot number
- Product Description
- Net Weight
- Best Before Date

10. Q.C. CLEARANCE

CERTIFICATE OF ANALYSIS

All deliveries will be accompanied by a Quality Control Certificate of Analysis. Alternatively, a Certificate of conformity can be issued on a yearly basis.

ALLERGEN

Allergen Free.

Processed in lines where NO allergenic ingredients are handled.

GENETICALLY MODIFIED ORGANISMS (GMO)

Product non-GMO.

ORGANIC

USDA National Organic Program (NOP).

METAL DETECTOR

Metal Detector Screened for:

- Fe 1,0 mm.
- No Fe 1,2 mm.
- SS 1,588 mm.

11. INTENDED USE

For direct consumption and as raw material for industrial processes. Generally it is recommended for children aged over two years.

12. VULNERABLE GROUP

Suitable for all types of consumer.