


	<p>Nutracevit Sp. z o.o., Giewont 38A 92-116 Łódź, Poland</p> <p>www.nutracevit.com www.biohaskap.com</p>															
Haskap whole dried berries specification:																
Fruit:	Haskap, honeyberry (<i>Lonicera caerulea</i>), 100%															
Certificates:	HACCP, IFS Food Standard, BRC for Food Safety FSSC22000, BIO Certificates: AGRO-BIO-TEST PL-EKO-07															
Country of origin	Poland															
Product description:	Whole dried haskap berries, crispy and crunchy, puffed, having black and dark red colour, average size: 10-15 mm															
Flavour:	Typical for haskap, tart and sweet, very fruity															
Application:	For direct consumption or added to bars, muesli mix or as topping for yogurt, dessert, fruit salads, ice-cream & cakes.															
Nutrition facts (100g):																
Energy value	1501 kJ/356 kcal															
Fat	4,36g, of which saturates 0,71 g															
Carbohydrate	67,98 g, of which sugar 46,41 g															
Fiber	10,75g															
Protein	5,70g															
Salt	<0,01															
Natrium	< 3mg															
Appearance:	90% Individual dried berries, possible lumps disappearing under hand pressure															
Microbiology:	<p>In line with requirements:</p> <table border="0" data-bbox="539 1196 1166 1400"> <tr> <td>Total plate count max.</td> <td>1000/g</td> </tr> <tr> <td>Coagulase-positive staphylococci</td> <td><10/g</td> </tr> <tr> <td>Enterobacteriaceae</td> <td><10/g</td> </tr> <tr> <td>Salmonella - negative in</td> <td>25 g</td> </tr> <tr> <td>Listeria monocytogenes – negative in</td> <td>25g</td> </tr> <tr> <td>Yeast max.</td> <td>500 / g</td> </tr> <tr> <td>Moulds max.</td> <td>500 / g</td> </tr> </table>		Total plate count max.	1000/g	Coagulase-positive staphylococci	<10/g	Enterobacteriaceae	<10/g	Salmonella - negative in	25 g	Listeria monocytogenes – negative in	25g	Yeast max.	500 / g	Moulds max.	500 / g
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Pesticides:	Not present															
Noxious metals:	In line with Food Law															
Water content, max.:	8%															
GMO:	The product does not contain genetically modified ingredients															
Packaging:	Bags: 2 kg															
Shelf life:	24 months															
Storage conditions:	Product should be stored in conditions where maximum temperature does not exceed 30°C and the maximum air humidity is 75%. After opening the original packaging the product should be used immediately or tightly sealed to avoid contact with the environment. Protect from light. Hygroscopic.															
Metal detection:	Product tested with metal detector: ferromagnetic metals (1,5 mm), stainless steel (2,0 mm), non-ferrous metals (1,5 mm).															
Radiation:	The product has not undergone radiation/ionizing radiation.															
Allergens:	Detailed information available, the product does not contain allergens, some allergens present in the same production line															
MOQ:	20kg															



Haskap/honeysuckle:

It's a bush originating from Northern Hemisphere. It naturally occurs in Siberia, Kamchatka, Kuril islands and Hokkaido. Well-known for its pro-health properties, called a berry of longevity and good sight by Ainu people living in that area.

Haskap berries are very rich in bioactive compounds, : polyphenols, vitamin C, provitamins: A, B1, B2, B6, B9, P and minerals: calcium, magnesium, potassium. They also contain iridoids rarely present in fruits.



The most valuable bioactive substances that are contained in berries are polyphenols, more specifically anthocyanins – pigment, that gives them black colour. Anthocyanins content in haskap fruits is several times higher than in well-known fruits.

Many studies prove that anthocyanins have much higher antioxidant potential than well known reference antioxidants such as vit. E, β -karoten or vit. C. Their free radicals removal activity is much potentiated by iridoids accompanying them in haskap Rich in anthocyanins food consumption is connected with lower rate of civilization diseases morbidity. Those compounds act antiatherogenic, lower oxidative stress, remove free radicals and mitigate side effects of chemotherapy.

We grow haskap in **organic** way, as we believe that such a treasure can only be grown in a natural way, without any chemical agents. We care about the highest level of polyphenols in our berries, that is why we cooperate with Food Faculties at Polish Universities and examine pro-healthy compounds level. Thanks to research done we know which cultivars are the best, how to grow them in optimal way, when do the harvest, how to store and process them in a way that preserves what is the most valuable in haskap.

