

# Technical data sheet

## Acerola soluble dry extract 25%

### Specifications

Composition: Maltodextrin, acerola and vitamin C

<u>Analysis</u>	Parameters	Methodology
<u>Organoleptic*</u>		
Aspect	Powder	Organoleptic
Taste	Characteristic	Organoleptic
Odor	Characteristic	Organoleptic
Color	Yellow to orange	Organoleptic

### Physical-Chemical\*

Solubility (water)	Partially soluble	Eur. Pharm. 9.0
pH	2.00 - 4.00	Eur. Pharm. 9.0
Granulometry	Min. 90% in mesh 50	Eur. Pharm. 9.0
Density (g/mL)	0.200 to 0.800	Eur. Pharm. 9.0
Moisture	Max. 5.00%	Internal

### Microbiological\*

Total bacterial count	Max. 10000 CFU/g	AOAC
Molds and yeasts	Max. 1000 CFU/g	AOAC
Total coliforms	Absent	AOAC
E. coli	Max. 10 CFU/g	AOAC
Salmonella	Absent in 25g	AOAC

### Inorg. Contaminants 1\*\*

Arsenic	0.3 mg/kg	ICP - MS
Cadmium	0.05 mg/kg	ICP - MS
Lead	0.1 mg/kg	ICP - MS
Aflatoxin B1, B2, G1, G2	10 mcg/kg	Chromatography
Ochratoxin A	10 mcg/kg	Chromatography

### Foreign Matter (F.E.) 2\*\*

F.E risk indications	Absent	AOAC / FDA
Indicative of F.E failures in GMP's, except those with a tolerance limit	Absent	AOAC / FDA
Insects fragments indicative of GMP failures	25 in 225 G	AOAC / FDA
Sand	1.5% insol.ashes	AOAC
Dead mites	5 in the aliquot	AOAC

1\*\* Parameters according to RDC No. 225 of 10/12/2018 and IN No. 88 of 26/03/2021.

2\*\* Parameters according to RDC No. 014 pf 03/28/2014.

### Additional Analysis\*

Analysis	Parameters	Methodology
Vitamin C	Min25%	Titration / ALI

### Other information

#### General

Part used	Fruit
Excipient	Maltodextrin
Extraction Solvent	Water
Expiry date	30 Months
Production Method	Spray drying

#### Allergens

Product free from the presence of the most common food allergens and their derivatives: cereals with gluten, peanuts, eggs, crustaceans, fish, milk, chestnuts and nuts, natural latex, soy and pinoli, according to RDC No. 26/2015.

#### GMO's

Product free from the presence of genetically modified organisms.

#### Storage

Store hermetically away from light, moisture and heat. Keep it in a dry and airy place. Packing: kraft bags or polyethylene bags in boxes of 20 or 25 kg, depending on the batch density.

Product must be handled according to Resolution RDC N°275 of 10/21/2002.

#### Periodicity of Analyses

\* Analyses carried out in all batches and present on the certificate.

\*\* Monitoring analyses. Data not reported on the certificate. Technical report can be requested at any time to the technical department.

#### Nutritional Table

	100g Serving	% DV***
Energy Value	275 kcal = 1151 kJ	14
Carbohydrates (g)	67	22
Proteins (g)	0	0
Fats (g)	0	0
Saturated Fats (g)	0	0
Trans Fats (g)	-	-
Fibers (g)	2.4	10
Sodium (mg)	0	0
Calcium (mg)	0	0
Iron (mg)	0	0
Vitamin C (g)	25	-

The above product specification is proved to the best of our knowledge and reserves the right to change the specification, without prior notice, according to the variation of the regulations in force, which may come to make variations on the raw material. Color changes may occur due to being a natural product. Store hermetically away from light, moisture and heat. Keep it in a dry and airy place. Validity will be reconsidered if the product is handled or stored in inappropriate locations. Dosage follows according to the customer's needs. If applicable, see the additional information field.