

TECHNICAL ORGANIC AÇAÍ POWDER SPECIFICATIONS

GENERAL INFORMATION

Product: Organic Açai Powder	Code: XX-5503
Process/Manufacture: Extraction, Evaporation, Pasteurization and Drying (Spray Dryer)	
Botanical Source: <i>Euterpe oleracea</i>	Family: Arecaceae
Origin: Brazil	Used Part: Fruit
Colorant: Absent	Solvent: Water
Irradiation: Free	GMO: Free
Carrier: Organic Manioc Maltodextrin	

PHYSICAL CHEMICAL ANALYSES

Assay	Limit/Specification	Test Method
Appearance	Fine Hygroscopic Powder	IT-14
Color	Dark Purple	IT-14
Flavor/Odor	Characteristic	IT-14
Moisture %	Max 6%	IT-08
pH 25°C	3.5 – 4.5	IT-09
Solubility	Soluble in Water	Visual
Density g/ml	400 – 550	IT-10

MICROBIOLOGICAL ANALYSES

Assay	Limit/Specification	Test Method
Total Count	< 3000 CFU/g	APHA 07
Total Coliforms	< 100 CFU/g	APHA 08
<i>Escherichia coli</i>	Absent	APHA 08
Yeast/Mold	< 100 CFU/g	APHA 20
<i>Pseudomonas</i>	Absent	ISO 13720:1995
<i>Staphylococcus aureus</i>	Absent	APHA 39
<i>Salmonella sp</i>	Absent in 25 g	AOAC 998.09
Enterobacteria	Absent	APHA 08

PACKAGING: Fiber Drum with poly liner.

NET WEIGHT: 25KG / **GROSS WEIGHT:** 27.1KG

STORAGE: Store this product in the original package, in a fresh and dry place, away from direct light.

SHELF LIFE: Two years from the date of manufacture, if properly stored.



QUALITY CONTROL

Chemist: Jonas Arantes Vieira

CRQ-IV: 04311047