

TECHNICAL SPECIFICATIONS **AÇAÍ BERRY ADF06**
SPRAY-DRIED POWDER

GENERAL INFORMATION

Product: Açai Berry ADF06 Spray Dried Powder
Process/Manufacture: Extraction, Pasteurization and Drying (Spray Dryer)
Botanical Source: *Euterpe oleracea* **Family:** Aracaceae
Origin: Brazil **Used Part:** Fruit
Colorant: Absent **Solvent:** Water
Irradiation: Free **GMO:** Free
Carrier: Maltodextrin **Ratio:** 0.6-0.8:1

PHYSICAL CHEMICAL ANALYSES

Assay	Limit/Specification
Appearance	Fine Hygroscopic Powder
Color	Dark Purple
Flavor/Odor	Characteristic
Moisture %	Max 6%
pH 25°C	3.5 – 4.5
Solubility	Soluble in Water
Density g/ml	.400 – .550

MICROBIOLOGICAL ANALYSES

Assay	Limit/Specification
Total Count	< 3000 CFU/g
Total Coliforms	< 100 CFU/g
<i>Escherichia coli</i>	Absent
Yeast/Mold	< 100 CFU/g
<i>Staphylococcus aureus</i>	Absent
<i>Salmonella sp</i>	Absent in 25 g
Enterobacteria	Absent

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.