

Specification Sheet

PRODUCT INFORMATION

Product: Organic Dried Camu Camu Powder

Code: XX1555

Process: Washing, Drying & Milling

Ingredients: Organic Camu Camu

Origin Appearance: Reddish-Brown

Ratio: -

Botanical Source: *Myrciaria dubia*

Family: Myrtaceae

Origin: Peru

Used Part: Fruit

Colorant: Absent

Solvent: -

Irradiation: Free

GMO: Free

Application: Beverages, dietary supplements, frozen desserts, confectionery products, animal feed, and related food products

Note: Color may vary due to natural factors that affect the pigments in the botanical source

ANALYSES DATA

Physical/Chemical Analyses

Assay	Limit/Specification	Test Method
Appearance	Fine Hygroscopic Power	-
Color	Mid-Light Green	-
Moisture	Max. 10%	-
Flavor/Oder	Characteristic	-
Particle Size	Pass 94% 40 Mesh	-
Solubility	Partial Soluble in Water	-
Vit. C	<12%	-

Microbiological Analyses

Assay	Limit/Specification	Test Method
Escherichia coli	<10 CFU/g	-
Yeast/Mold	<100 CFU/g	-
Salmonella sp	Absent in 25g	-

Heavy Metal Analyses

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Assay	Limit/Specification	Test Method
Arsenic	< 1 ppm	-
Lead	< 1 ppm	-
Mercury	< 1 ppm	-
Cadmium	< 1 ppm	-

REGULATORY INFORMATION DATASHEET

Allergens/Hypersensitives

There is no historical record of allergic reactions to camu camu dried powder. This 100 % natural product contains no carriers and is confirmed allergen-free.

Statements & Certificates

Suitable for Vegetarians? (lacto-ovo)	Yes
Suitable for Vegans	Yes
KOSHER CERTIFIED	Yes, but available upon request
ORGANIC CERTIFIED	Yes
HALAL CERTIFIED	No, but available upon request w/ additional fee
TARIFF# FOR Import/Export (HTS#)	0813.40.2060

GMO Status

The source materials used in the production of camu camu are not derived from genetically modified organisms. In the manufacturing of camu camu there are no processing aids (such as enzymes) which are derived from genetically modified organisms.

SHELF LIFE

The product has a shelf life of 24 months from the production date

PACKAGING & SHIPPING

The product is packed in a primary nylon bag with a net weight of 15 kg, and then placed in a secondary paper bag for added protection, bringing the total package weight to 20 kg. This dual-layer packaging ensures durability during handling and transportation, minimizing moisture exposure and physical damage. All shipments are securely palletized and labeled according to standard export requirements to maintain product integrity throughout transit.

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NUTRITIONAL INFORMATION

Serving size: 100g

Amount per serving		% DV(*)
Energetic value (Kcal)	400	20
Carbohydrates (g)	80	27
Total Sugar (g)	0	-
<i>Add Sugar (g)</i>	0	0
Protein (g)	0	0
Total fat (g)	0	0
Saturated fat (g)	0	0
Trans fat (g)	0	0
Food Fiber (g)	20	80
Calcium (mg)	80	8
Potassium (mg)	780	22.29
% Daily Reference Values based on a 2,000 kcal or 8,400 kJ diet. Your daily values may be higher or lower depending on your energy needs.		