

Safety Data Sheet

1. GENERAL INFORMATION

Product: Organic Guarana Dry Powder 22% Caffeine
Process/Manufacture: Extraction, Pasteurization and Spray Drying
Ingredient Statement: Organic Guarana seeds, Organic Maltodextrin
Origin Appearance: Beige
Botanical Source: *Paullinia cupana*
Origin: Brazil
Colorant: Absent
Irradiation: Free

Ratio: N/A
Family: *Sapindaceae*
Used Part: Seeds
Solvent: Water
GMO: Free

2. FIRE AND EXPLOSION HAZARD DATA

Flash point/flammability/auto-ignition: N/A
Fire Hazard: no specific information is available regarding the flammability of this material in the presence of various materials.
Explosion Hazard: N/A
Extinguishing Media: use of fire extinguisher, or water spray (do not use water jet)
Instructions: use full protective equipment

3. STABILITY & REACTIVITY DATA

Stability: The product is stable between room temperature away from climatic influences, such as light, heat and humidity.
Conditions to avoid excessive heat
Possibility of hazardous reactions: Violent reaction with: strong oxidizer
Hazardous Decomp. Products/Poly occur: Combustion may produce CO and CO₂

4. HEALTH HAZARD DATA (TOXICITY)

Routes of entry: ingestion, inhalation, eye contact and skin contact

Toxicity of animals: N/A

Chronic toxic effect: N/A

Health hazards: generally considered non-hazardous and it is widely used as a health food supplement for its nutritional benefits

Other toxic effects: N/A

Ingestion: Swallowing this material during normal handling is not likely to be harmful.

5. FIRST AID MEASURE

Eye Contact	Check for and remove any contact lenses. In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Get medical attention if irritation occurs.
Skin Contact	Wash the contaminated skin with soap and water. Cover the irritated skin with an emollient. Get medical attention if irritation develops.
Inhalation	If inhaled, remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. Loosen tight clothes. Seek medical attention.
Ingestion	Do NOT induce vomiting unless directed to do so by medical personnel. Never give anything to an unconscious person. If large quantities of this material are swallowed, call a physician immediately, and seek further help.

6. EXPOSURE CONTROL MEASURES and PERSONAL PROTECTION

Personal Protection: respiratory, eye, hand protection: use OSHA/MSHA approved respirator chemical safety goggles, and gloves. Other protective equipment and hygienic practice; lab coat, dust respirator, and boots, wash carefully after handling.

7. ACCIDENTAL RELEASE MEASURES

Spill cleanup: In case of a spill, shut off any ignition, ventilate the area, and exercise caution. Use appropriate tools to put the spilled solid in a convenient waste disposal container. Finish cleaning by spreading water on the contaminated surface and dispose of according to local and regional authority requirements. Wear protective clothing.

8. HANDLING and STORAGE

Handling: Always equipped with EPI, attentive to POPs to prevent contamination of the product and protect the handler.

Storage: Keep container tightly sealed. Store in dry and cool environment. Keep away from sources of ignition. Do not inhale dust. In case of insufficient ventilation, wear suitable respiratory equipment.

9. PHYSICAL and CHEMICAL PROPERTIES

The physicochemical properties vary according to the raw material used (fruit, vegetable, plant), and these consist of physical state, shape, color, odor, and pH. Further information can be found in the technical specification of the product.

10. ECOLOGICAL INFORMATION

Mobility: Water soluble

Environmental Impact: Being a product from organic origin and no harmful substances possessed, this brings no environmental impact. Even if exposure to soil or rivers, there will be a spread and increase of the supply of nutrients.

11. DISPOSAL CONSIDERATIONS

Product: Dissolves in water

Remains of product: Elimination or deposition on soils, thus serving as a source of nutrients and fertilizer.

Used Packaging: Plastic bag within a bag Kraft paper. Waste must be disposed of in accordance with federal, state, and local environmental control regulations.

Analyses Data

PHYSICAL CHEMICAL ANALYSES

Assay	Limit/Specification	Test Method
Appearance	Fine Hygroscopic Power	Organoleptic
Color	Beige	Organoleptic
Flavor/Oder	Characteristic	Organoleptic
Moisture (%)	Max 5%	Internal
pH at 25°C	4.5-6.5	Internal
Solubility	soluble in water	Internal
Density (g/mL)	Min 0.3	Internal
Caffeine	Min 22%	Spectrophotometry

MICROBIOLOGICAL ANALYSES

Assay	Limit/Specification	Test Method
Standard Plate Count	<10 ⁴ CFU/g	AOAC
Bacillus cereus	Max. 100 CFU/g	AOAC
Escherichia coli	Max. 10 CFU/g	AOAC
Yeast/Mold	Max. 1000 CFU/g	AOAC
Staphylococcus aureus	Max. 100 CFU/g	AOAC
Salmonella sp	Absent in 25g	AOAC
Enterobacteriaceae	Max. 100 CFU/g	AOAC

HEAVY METALS ANALYSES

Assay	Limit/Specification	Test Method
Arsenic	Max 0.6 ppm	ICP-MS
Lead	Max 0.6 ppm	ICP-MS
Cadmium	Max 0.4 ppm	ICP-MS

Regulatory Information Datasheet

ALLERGENS/HYPERSENSITIVITIES				
Food Allergens	Present in the Product	Present in the production Line	Present in the Factory	Possibility of Cross Contamination
Main Food Allergens(RDC No. 727, of July 1, 2022)				
1. Wheat, rye, barley, oats and their hybridized strains and derivatives	No	Yes	Yes	No*
2. Crustaceans and derivatives	No	No	No	No
3. Eggs and derivatives	No	No	No	No
4. Fish and fish products	No	No	No	No
5. Peanuts and derivatives	No	No	No	No
6. Soybean and derivatives	No	No	No	No
7. Milk of all mammalian animal species and derivatives	No	No	No	No
8. Almond (Prunus dulcis, sin.; Prunus amygdalus Amygdalus communis L.) and derivatives	No	Yes	Yes	No*
9. Hazelnuts (Corylus spp.) and derivatives	No	Yes	Yes	No*
10. Cashew nut (Anacardium occidentale) and derivatives	No	Yes	Yes	No*
11. Brazil nut or Brazil nut (Bertholletia excelsa) and derivatives	No	Yes	Yes	No*
12. Macadamias (Macadamia spp.) and derivatives	No	No	No	No
13. Walnuts (Juglans spp.) and derivatives	No	No	No	No
14. Pecans (Carya spp.) and derivatives	No	No	No	No
15. Pistachios (Pistacia spp.) and derivatives	No	Yes	Yes	No*
16. Pinoll (Pinus spp.) and derivatives	No	No	No	No
17. Chestnuts (Castanea spp.) and derivatives	No	No	No	No
18. Natural latex and derivatives	No	No	No	No
Other Food Allergens				

19. Celery and derivatives	No	Yes	Yes	No*
20. Lupine and derivatives	No	No	No	No
21. Molluscs and derivatives	No	No	No	No
22. Mustard and derivatives	No	No	No	No
23. Sesame and derivatives	No	No	No	No
24. Sulfites (>10 ppm)	No	Yes	Yes	No*
25. Coconut and derivative	No	Yes	Yes	No*
* The risk of cross-contamination is controlled through production scheduling, allergen segregation at all stages, and liquid cleaning validation via ATP swab and proteun swab				

Statements/Certifications

Suitable for Vegetarians? (lacto-ovo)	Yes
Suitable for Vegans	Yes
ORGANIC CERTIFIED	Yes
KOSHER CERTIFIED	Yes, but available upon request
HALAL CERTIFIED	No, but available upon request w/ additional fee
TARIFF# FOR Import/Export (HTS#)	2101.20.2090

GMO STATUS

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

Nutritional Information

Serving size: 20g (2 soup spoon)

Amount per serving		% DV(*)
Energetic value	67.6 kcal	3
Carbohydrates	15.6 g	6
Total Sugar	1 g	-
<i>Add Sugar</i>	0.6 g	1
Protein	0.4	1
Total fat	0.22	0.28
Saturated fat	0	0
Trans fats	0	-
Food Fiber	0.8	3
Sodium	0	0
% 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.		