

Specification Sheet

PRODUCT INFORMATION

<p>Product: Organic Camu Camu Freeze-Dried Powder</p> <p>Process: Washing, Pasteurization & Freeze Drying</p> <p>Ingredients: Organic camu camu fruit</p> <p>Origin Appearance: Mid-dark Pink to Dark Pink</p> <p>Botanical Source: <i>Myrciaria dubia</i></p> <p>Origin: Brazil</p> <p>Colorant: Free</p> <p>Irradiation: Free</p> <p>Application: Beverages, dietary supplements, frozen desserts, confectionery products, animal feed, and related food products</p> <p>Note: Color may vary due to natural factors that affect the pigments in the botanical source</p>	<p>Code: XX6507</p> <p>Ratio: -</p> <p>Family: Mytaceae</p> <p>Used Part: Fruit</p> <p>Solvent: -</p> <p>GMO: Free</p>
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ANALYSES DATA

Physical/Chemical Analyses

Assay	Limit/Specification	Test Method
Appearance	Power	Organoleptic
Texture	Doughy	Organoleptic
Color	Mid-dark Pink to Dark Pink	Organoleptic
Flavor/Oder	Characteristic	Organoleptic
Brix	10-12	-
pH	2.9-3.9	pH meter
Acidity	1.5-3.5%	-
Solubility (in water)	Partial	Visual

Microbiological Analyses

Assay	Limit/Specification	Test Method
Standard Plate Count	<1,000 CFU/g	AOAC 990.12
Coliforms	Negative	AOAC 991.14
Eschericchia coli	Absent	AOAC 991.14
Yeast/Mold	<100 CFU/g	AOAC 997.02
Salmonella sp	Absent in 25g	FDA BAM 8 th ED., Ch5

Heavy Metal Analyses

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 fruit frozen puree or freeze-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

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 18 months from the production date in regular room temperature 68 to 72 F, and once the manufacturer’s packaging is opened, it remains valid for 12 months.

PACKAGING & SHIPPING



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The product is packed in high-density, vacuum-sealed aluminum foil bags with a modified-atmosphere barrier, then heat-sealed and shipped in corrugated cartons in bulk sizes of 4 kg, 5 kg, 10 kg, and 20 kg, with storage recommended in cool, dry conditions; for food-service use, it's offered in 1 lb, 2 lb, and 5 lb stand-up zip-lock bags to ensure easy handling and optimal preservation of quality.

NUTRITIONAL INFORMATION

Serving size: 20g (2 soup spoon)

Amount per serving		% DV(*)
Energetic value (Kcal)	76	3
Carbohydrates (g)	15.42	4.2
Total Sugar (g)	-	-
<i>Add Sugar (g)</i>	-	-
Protein (g)	1.24	2.4
Total fat (g)	0.56	0
Saturated fat (g)	0.3	1.2
Trans fat (g)	0	0
Food Fiber (g)	0.94	3.2
Sodium (mg)	0.7	0
Vit. C (mg)	396.45	660.7
% 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.		



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Revision	Date	Description	Approved by
0	12/19/2025	Initial Issue	Wanyi Yen