

Specification Sheet

PRODUCT INFORMATION

Product: Organic Camu Camu Powder	Code: XX1555
Process: Washing, Drying & Milling	
Ingredients: Organic Camu Camu	
Origin Appearance: Tan to Mid-Brown	Ratio: -
Botanical Source: <i>Myrciaria dubia</i>	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 Power	Organoleptic
Color	Tan to Mid-Brown	Organoleptic
Moisture	Max. 10%	Gravimetric
Flavor/Oder	Characteristic	Organoleptic
Particle Size	Pass 95% 60 Mesh	Visual
Solubility (in water)	Partial	Visual
Vit. C	Min. 12%	IT-20

Microbiological Analyses

Assay	Limit/Specification	Test Method
Standard Plate Count	<10 ⁵ CFU/g	FDA/BAM
Eschericchia coli	<10 CFU/g	FDA/BAM
Yeast/Mold	<100 CFU/g	ICMSF
Coliforms	<10 CFU/g	FDA/BAM
Salmonella sp	Absent in 25g	FDA/BAM

Heavy Metal Analyses

Assay	Limit/Specification	Test Method
Lead	< 1 ppm	ANA-DR-H&N.480
Cadmium	< 1 ppm	ANA-DR-H&N.480

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

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 when stored in a dry, cool, covered, and ventilated location.

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.



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
Vit. C (mg)	13,600	13,600
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.		



Rev: 1.25

Date of Issue:12/5/2025

Revision History

Revision	Date	Description	Approved by
0	10/24/2025	Initial Issue	
1.25	12/5/2025	Add testing method	Wanyi Yen