

Specification Sheet

PRODUCT INFORMATION

Product: Chá de Bugre Powder	Code: XX1023
Process: Washing, Pasteurization & Milling	
Ingredients: Chá de Bugre	
Origin Appearance: Brown-green to Dark green	Ratio: -
Botanical Source: <i>Cordia ecalyculata Vell</i>	Family: Boraginaceae
Origin: Brazil	Used Part: Leaves & Stems
Colorant: Free	Solvent: Water
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	Brown-green to Dark Green	Organoleptic
Flavor/Oder	Characteristic	Organoleptic
Moisture (%)	Max 12%	Oven Drying
pH at 25°C	Informative	pH meter
Solubility (in water)	Insoluble	Vision
Density	Informative	g/cc

Microbiological Analyses

Assay	Limit/Specification	Test Method
Total Plate Count	<10 ⁵ CFU/g	USP 2021
Escherichia coli	Absent	USP 2022
Yeast/Mold	<10 ⁴ CFU/g	USP2021
Salmonella sp	Absent in 25g	USP2022
Coliform	<1000 CFU/g	AOAC 991.14
Staphylococcus aureus	Absent in 25g	USP 2022

Heavy Metal Analyses

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

REGULATORY INFORMATION DATASHEET

Allergens/Hypersensitives

Compliant with RDC 727/2022 (Annex III); contains no mandatory declaration allergens.

Statements & Certificates

Suitable for Vegetarians? (lacto-ovo)	Yes
Suitable for Vegans	Yes
KOSHER CERTIFIED	Yes, but available upon request
HALAL CERTIFIED	No, but available upon request w/ additional fee

GMO Status

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

SHELF LIFE

36 months when stored under dry, ventilated, and pest-free conditions in the original sealed packaging; avoid exposure to direct sunlight and excessive heat.

PACKAGING & SHIPPING

The product is available in powder form, packaged either in a 1 kg polyethylene bag or a 10 kg laminated raffia bag. Transportation is carried out using a clean box-type truck that is free from chemical residues and protected from moisture to ensure product integrity during transit.

Rev: 1.26

Date of Issue:1/9/2026

Revision History

Revision	Date	Description	Approved by
0	-	Initial Issue	-
1.26	1/9/2026	Add Testing Method	Wanyi Yen