

Specification Sheet

PRODUCT INFORMATION

Product: Organic Maqui Freeze-Dried Powder	Code: XX6505
Process: Washing, Pasteurization & Freeze Drying	
Ingredients: Organic maqui fruit	
Origin Appearance: Mid-dark Red to Purple	Ratio: -
Botanical Source: <i>Aristotelia chilensis</i>	Family: Elaeocarpaceae
Origin: Brazil	Used Part: Fruit
Colorant: Free	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	Power	Organoleptic
Color	Mid-dark Red to Purple	Organoleptic
Flavor/Oder	Characteristic	Organoleptic
Particle Size	Pass 95% 40 mesh	Visual
Moisture (%)	Max. 4%	LOD
pH	3.5-3.95	pH meter
Solubility (in water)	Partial	Visual

Microbiological Analyses

Assay	Limit/Specification	Test Method
Standard Plate Count	<5x10 ⁴ CFU/g	BAM On Line 2001, Cap. 3
Coliforms	<50 CFU/g	BAM On Line 2002, Cap. 4
Eschericchia coli	Absent	AOAC 991.14
Yeast/Mold	<2,000 CFU/g	BAM On Line 2001, Cap. 18
Staphylococcus aureus	Absent	BAM On Line 2001, Cap. 12
Salmonella sp	Absent in 25g	USDA FSIS MLG 4.02

Listeria monocytogenes

Absent

AOAC 996.14

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 Maqui 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 Maqui are not derived from genetically modified organisms. In the manufacturing of Maqui 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 under normal storage conditions (< 20°C & < 40% RH), avoiding heat and direct sunlight, 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)	71.26	3.6
Carbohydrates (g)	14.74	5.4
Total Sugar (g)	6.14	-
<i>Add Sugar (g)</i>	-	-
Protein (g)	1.26	2.5
Total fat (g)	1.9	2.4
Saturated fat (g)	0.3	1.5
Trans fat (g)	0	0
Food Fiber (g)	2.46	8.8
Sodium (mg)	9.98	0.4
Calcium (mg)	55.56	4.3
Iron (mg)	0.44	2.4
% 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