

Rev: 2025.1

Date of Issue:9/26/2025

Specification Sheet

PRODUCT INFORMATION

Product: Organic Acerola Freeze Dry Powder 17% Vit. C
Process: Washing, Sanitization & Freeze Drying
Ingredients: Organic acerola fruits
Origin Appearance: Yellowish
Botanical Source: *Malpighia glabra L.*
Origin: Brazil
Colorant: Absent
Irradiation: 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

Code: XX1556
Ratio: -
Family: Malpighiaceae
Used Part: Pulp
Solvent: -
GMO: Free

ANALYSES DATA

Physical/Chemical Analyses

Assay	Limit/Specification	Test Method
Appearance	Fine Hygroscopic Power	MN 004-6.11/6.12
Color	Light Yellow	MN 004-6.11/6.12
Flavor/Oder	Characteristic	MN 004-6.11/6.12
Particle Size	Pass 80% 80 mesh	AACC, 11 th ed.
Moisture (%)	Max 4%	MN 004 - 5.2
pH at 25°C	<3.5	MN 004 - 5.1
Solubility	Water	Visual
% Titratable Acidity	15-20	MN 004 - 5.4
Vit. C	Min. 17%	MN 004 - 5.13

Microbiological Analyses

Assay	Limit/Specification	Test Method
Listeria Monocytogenes Research	Absent in 25g	-
Escherichia coli	Absent	MN 005 – 5.21.5
Yeast/Mold	500 CFU/g	MN 005 – 5.21.2
Total Aerobic Mesophilic Count	1,000 CFU/g	MN 005 – 5.21.1

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Salmonella sp

Absent in 25g

-

Heavy Metal Analyses

Assay	Limit/Specification	Test Method
Arsenic	< 0.05 ppm	-
Lead	< 0.03 ppm	-
Mercury	< 0.01 ppm	-
Cadmium	< 0.05 ppm	-

REGULATORY INFORMATION DATASHEET

Allergens/Hypersensitives

There is no historical record of allergic reactions to acerola 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
TARIFF# FOR Import/Export (HTS#)	0813.40.2060

GMO Status

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

SHELF LIFE

Store the product in its original, sealed packaging on pallets in a clean, dry area away from chemicals, cleaning agents, direct sunlight, and heat sources. Keep storage temperatures below 25 °C, ideally between 8 °C and 12 °C; freezing is also acceptable. Under these conditions, the shelf life is 18 months. Once opened, consume the entire contents.

PACKAGING & SHIPPING

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The powder is sealed in 700 × 500 × 0.24 mm nine-layer NEVOH/PE/PA/PET bags with a degassing valve (net 10 kg; gross 10.09 kg), then packed in a 543 × 450 × 66 mm corrugated box (gross 11.25 kg).

NUTRITIONAL INFORMATION

Serving size: 10g

Amount per serving		% DV(*)
Energetic value (Kcal)	36	2
Carbohydrates (g)	8.1	3
Total Sugar (g)	8.1	-
<i>Add Sugar (g)</i>	0	0
Protein (g)	0.9	2
Total fat (g)	0	0
Saturated fat (g)	0	0
Trans fat (g)	0	0
Food Fiber (g)	1.5	6
Sodium (mg)	0	0
Vit. C (mg)	1900	190
Calcium (mg)	13	1
Iron (mg)	0.21	2
Potassium (mg)	167	5
% 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.		