

Specification Sheet

PRODUCT INFORMATION

<p>Product: Organic Acerola Freeze Dry Powder</p> <p>Process: Washing & Freeze Drying</p> <p>Ingredients: Organic green acerola fruit</p> <p>Origin Appearance: Mid-light green</p> <p>Botanical Source: <i>Malpighia emarginata</i></p> <p>Origin: Brazil</p> <p>Colorant: Absent</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: XX6502</p> <p>Ratio: -</p> <p>Family: Malpighiaceae</p> <p>Used Part: Pulp</p> <p>Solvent: -</p> <p>GMO: Free</p>
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ANALYSES DATA

Physical/Chemical Analyses

Assay	Limit/Specification	Test Method
Appearance	Fine Hygroscopic Power	-
Color	Mid-Light Green	-
Flavor/Oder	Characteristic	-
Particle Size	100% through a US #14 screen	FCCM P.2.1
Brix	>4	-
Acidity	>1.4%	-
Solubility	Insoluble in Water	Visual
Vit. C	>25%	-
Ascorbic Acid	>1,000 mg%	-

Microbiological Analyses

Assay	Limit/Specification	Test Method
Standard Plate Count	<10 ⁵ CFU/g	AOAC 990.12
Coliforms	<10 CFU/g	AOAC 991.14
Eschericchia coli	Absent	AOAC 991.14
Yeast/Mold	<1,000 CFU/g	AOAC 997.02



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Salmonella sp

Absent in 25g

FDA BAM 8th 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 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

The product has a shelf life of 36 months from the production date, 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.