

## PRODUCT SPECIFICATION GOLDEN BERRIES

Classification: *Physalis peruviana* L.

Aguyamanto, as the Peruvians call golden berry, grows on waist-height plants or bush. The plant produces round, yellow fruits, and 1.50 – 2.00 cm in diameter. The fruit has a cocoon type shell made from a paper-like texture. After picking the fruit we sort it, wash it and dehydrate it to preserve the typical bittersweet flavor and the high nutrients.



### GENERAL CHARACTERISTICS

|                 |                                               |
|-----------------|-----------------------------------------------|
| PRODUCT CLASS.: | Physalis peruviana L., Physalis, Golden Berry |
| STYLE:          | Dehydrated fruit, 100% golden berries         |
| ORIGIN:         | Andean region, Huanuco, Peru                  |
| CULTIVATION:    | Organic, Conventional                         |
| COLOR CLASS.:   | Dark Organic                                  |

### PHYSICAL CHARACTERISTICS

|                   |                              |
|-------------------|------------------------------|
| COLOR VISUAL:     | Dark orange to brown         |
| TASTE:            | Characteristic, bitter-sweet |
| ODOR              | Characteristic               |
| FOREIGN MATERIAL: | Absent                       |
| DEFECTS:          | None                         |
| AVERAGE SIZE:     | –                            |
| CALIBER:          | 0.8 – 1.2 cm                 |
| PARTICLE SIZE:    | –                            |

### PRODUCT TYPES

|                |                                                                                                                                                                                                                                                                                         |
|----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| TYPES:         | Dehydrated fruit, raisins                                                                                                                                                                                                                                                               |
| CERTIFICATION: | <input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic<br><input checked="" type="checkbox"/> EU <input checked="" type="checkbox"/> JAS<br><input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher<br><input type="checkbox"/> UTZ |
| HS CODE(S):    | 0813.40.00.00                                                                                                                                                                                                                                                                           |

### CHEMICAL CHARACTERISTICS

|                       |         |
|-----------------------|---------|
| ACIDITY (OLEIC ACID): | –       |
| ASHES:                | –       |
| FAT:                  | –       |
| FERMENTATION:         | –       |
| HUMIDITY LEVEL:       | Max 13% |
| IODINE:               | –       |
| MELTING POINT:        | –       |
| PEROXIDE:             | –       |
| PH-LEVEL:             | –       |
| SAPONIFICATION:       | –       |
| SOLUBILITY:           | –       |

### PRODUCTNAME

#### Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product is gluten free.
- This product, whole or in part, has not been subjected to Ionizing Radiation.
- This product has not come into contact with Nandrolone or any of its precursors in any way.

### MICROBIOLOGICAL PARAMETERS

|                     |                         |
|---------------------|-------------------------|
| AEROBIC MESOPHILIC: | Max 10 <sup>5</sup> cfu |
| YEAST:              | Max 250 cfu             |
| MOLD:               | Max 250 cfu             |
| E. COLI (10G):      | Max 10 cfu              |
| SALMONELLA (25G):   | Absent                  |
| STAPHYLOC. AUREUS:  | Absent                  |
| AFLATOXINS:         | –                       |
| P. AERUGINOSA:      | –                       |
| N. ENTEROACT.:      | –                       |
| BACILLUS CEREUS:    | –                       |

## NUTRITION FACTS (100 g POR)

|                 |                                                            |
|-----------------|------------------------------------------------------------|
| ENERGY:         | 53 kcal. / kJ 222                                          |
| PROTEIN:        | 2 g                                                        |
| TOTAL FAT:      | 0.7 g                                                      |
| SATURATED FAT:  | —                                                          |
| MONOUNSAT. FAT: | —                                                          |
| POLYUNSAT. FAT: | —                                                          |
| CARBOHYDRATES:  | 111 g, of which:<br>— Sugars 9 g<br>— Dietary fiber: 3.5 g |
| CHOLESTEROL:    | 0 mg                                                       |

### VITAMINS

|                   |        |
|-------------------|--------|
| BETAINE:          | —      |
| CAROTENE:         | —      |
| CHOLINE:          | —      |
| FOLATE (B9):      | —      |
| NIACIN:           | 2.8 mg |
| PANTOTHENIC ACID: | —      |
| RIBOFLAVIN (B2):  | —      |
| THIAMIN (B1):     | 0.1 mg |
| VITAMIN A:        | 720 IU |
| VITAMIN B12:      | —      |
| VITAMIN B6:       | —      |
| VITAMIN C:        | 11 mg  |
| VITAMIN D:        | —      |
| VITAMIN E:        | —      |
| VITAMIN K:        | —      |

### FATTY ACIDS:

|                      |   |
|----------------------|---|
| C12-0 LAURIC:        | — |
| C13-1-7 TRIDECONOIC: | — |
| C13-0 TRIDECONOIC:   | — |
| C14-0 MYRSTIC:       | — |
| C15-1-7 PENTADEC:    | — |
| C16-1-9 PALMTOLEIC:  | — |
| C16-0 PALMITIC:      | — |
| C17-1-9 HEPTADEC:    | — |
| C17-0 HEPTADECANOIC: | — |
| C18-2-9-12 LINOLEIC: | — |
| C18-1-9 OLEIC:       | — |
| C18-0 STERIC:        | — |
| C19-1-11 NONADEC:    | — |
| C19-0 NONADECANOIC   | — |
| C20-1-15 EISOSENOIC: | — |
| C22-0 BEHANIC:       | — |
| C24-1-15 NERVONIC:   | — |
| C-24-0 LIGNOCENIC:   | — |

### AMINO ACIDS: per 1 g protein:

|                |   |
|----------------|---|
| ASPARTIC ACID: | — |
| GLUTAMIC ACID: | — |
| SERINE:        | — |
| HISTIDINE:     | — |
| GLYCINE:       | — |
| THREONINE:     | — |
| ALANINE:       | — |
| TYROSINE:      | — |
| PHENYLALANINE: | — |
| VALINE:        | — |
| METHIONINE:    | — |
| ISOLEUCINE:    | — |
| LEUCINE:       | — |
| LYSINE:        | — |
| HO- PROLINE:   | — |
| PROLINE:       | — |
| SARCOSINE:     | — |

### MINERALS

|             |         |
|-------------|---------|
| CALCIUM:    | 9.1 mg  |
| COPPER:     | —       |
| FLUORIDE:   | —       |
| IRON:       | 10 mg   |
| MAGNESIUM:  | —       |
| MANGANESE:  | —       |
| PHOSPHOROS: | 41.2 mg |
| POTASSIUM:  | —       |
| SELENIUM:   | —       |
| SODIUM:     | < 0.1 g |
| ZINC:       | —       |

### OTHER

|               |   |
|---------------|---|
| ARSENIC (AS): | — |
| ASH:          | — |
| CADMIUM (CD): | — |
| CAFFEINE:     | — |
| LEAD (PB):    | — |
| MERCURY (HG): | — |

## GOLDEN BERRIES

Referred to as a gooseberry, Peruvian ground cherry, and Pichuberry. The golden berry has its roots in the central Andes of Peru, The Inca's cultivated the berry for use in their staple food and as a snack food.

### Typical use:

Dehydrated golden berries make a tasty and healthy snack. The raisin size dried fruit can be used in baking products, salads, sports drinks, yoghurt drinks or with granola mixes/bars.

## SHELF-LIFE & STORAGE

|                |                                                                                                   |
|----------------|---------------------------------------------------------------------------------------------------|
| SHELF-LIFE:    | 12 months.                                                                                        |
| STORAGE:       | Store in a temperature/humidity controlled environment, away from sunlight or other heat sources. |
| STORAGE TEMP.: | 15-20 degrees Celsius                                                                             |
| HUMIDITY:      | 50-75% H.R.                                                                                       |

## ORDER SPECIFICATIONS

|                   |                                                                                      |
|-------------------|--------------------------------------------------------------------------------------|
| PACKAGING/PRES.:  | 4 x 5 kg or 2 x 10kg PE bags in a corrugated cardboard, total 20 kg net, 21 kg gross |
| SHIPPING:         | FOB Callao                                                                           |
| MINIMUM ORDER:    | 1000 kg                                                                              |
| DELIVERY DETAIL:  | FIFO                                                                                 |
| LEAD TIME TO FOB: | 17 days                                                                              |

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## INQUIRIES

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# PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: Dehydrated Fruit  
PREPARED BY: C. Sedano  
REVISED BY: J. Aguilar  
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: D-PRD-003  
VERSION: 1  
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