

PRODUCT SPECIFICATION **GOLDEN BERRIES**

Classification: *Physalis peruviana* L.

Aguaymanto, as the Peruvians call golden berry, grows on waist-height plants or bush. The plant produces round, yellow fruits, 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.:	Deep orange

PRODUCT TYPES

TYPES:	Dehydrated fruit, raisins	
CERTIFICATION:	<input checked="" type="checkbox"/> SENASA	<input checked="" type="checkbox"/> USDA Organic
	<input checked="" type="checkbox"/> EU	<input type="checkbox"/> JAS
	<input type="checkbox"/> Fairtrade FLO	<input type="checkbox"/> Kosher
PRODUCT ID:	PPDP0813	
HS CODE(S):	0813.40.00.00	

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:	–

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 ⁵ 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. ENTEROBACT.:	–
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: — Sugars 9 g — 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 TRIDECAONOIC:	—
C13-0 TRIDECAONOIC:	—
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/1 pallet
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	17 days

DISCLAIMER

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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
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