

PRODUCT SPECIFICATION LUCUMA POWDER

Classification: *Pouteria lucuma*

Lucuma powder is made from the pulp of the Lucuma fruit. After harvest, un-ripe fruit is left to ripe for 4-10 days. The fruit is first washed before it is peeled and cut into pieces. The Lucuma pieces are dehydrated at a temperature of maximum 60 degrees Celsius to preserve flavor, color and odor. After a quick cooling-off the dehydrated Lucuma pieces are pulverized to create Lucuma powder.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Pouteria lucuma, lúcuma, lucmo
STYLE:	Dehydrated, pulverized fruit, 100% lucuma
ORIGIN:	Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Cream to dark-cream

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Cream, ligh yellow to light brown
TASTE:	Characteristic, sweet
ODOR	Characteristic
FOREIGN MATERIAL:	Absent
DEFECTS:	None
AVERAGE SIZE:	80/100 Mesh
CALIBER:	–
PARTICLE SIZE:	–

PRODUCT TYPES

TYPES:	Homogeneous powder
CERTIFICATION:	<input checked="" type="checkbox"/> SENASA <input checked="" type="checkbox"/> USDA Organic <input checked="" type="checkbox"/> EU <input checked="" type="checkbox"/> JAS <input type="checkbox"/> Fairtrade FLO <input type="checkbox"/> Kosher <input type="checkbox"/> UTZ
HS CODE(S):	1106.30.20.00

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	–
FAT:	–
FERMENTATION:	–
HUMIDITY LEVEL:	Max. 6%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL:	–
SAPONIFICATION:	–
SOLUBILITY:	60%

LUCUMA POWDER

Conformation

- This product does not contain genetically modified material.
- This product is free of BSE/TSE.
- The product may contain traces of pits/stalks/shell.
- 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:	Max 3 cfu
SALMONELLA (25G):	Absent
STAPHYLOC. AUREUS:	Absent
AFLATOXINS:	–
P. AERUGINOSA:	–
N. ENTEROBACT.:	–
BACILLUS CEREUS:	Max 1000 cfu

NUTRITION FACTS (100GR POR)

ENERGY:	402 kcal. / kJ 1682
PROTEIN:	71 g
TOTAL FAT:	1.1 g
SATURATED FAT:	0.3 g
MONOUNSAT. FAT:	0.2 g
POLYUNSAT. FAT:	0.4 g
CARBOHYDRATES:	48.2 g, of which: – Dietary fiber: 20.3 g – Sugars: 27.9 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	–
NIACIN:	2.8 mg
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	0.2 mg
THIAMIN (B1):	0.1 mg
VITAMIN A:	120 IU
VITAMIN B12:	–
VITAMIN B6:	–
VITAMIN C:	9.4 mg
VITAMIN D:	–
VITAMIN E:	–
VITAMIN K:	–

FATTY ACIDS:

C12-0 LAURIC:	–
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECOANOIC:	–
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:	15.8 mg
COPPER:	–
FLUORIDE:	–
IRON:	2.5 mg
MAGNESIUM:	–
MANGANESE:	–
PHOSPHOROS:	26.4 mg
POTASSIUM:	761 mg
SELENIUM:	110 mcgs
SODIUM:	34.8 mg
ZINC:	2.7 mg

OTHER

ARSENIC (AS):	–
ASH:	–
CADMIUM (CD):	–
CAFFEINE:	–
LEAD (PB):	–
MERCURY (HG):	–

LUCUMA POWDER

Lucuma is high in antioxidants, vitamin B3, carotene, niacin, calcium, dietary fiber, protein, and essential minerals. Lucuma powder is great for people on a low fat/low sugar diet as it very low in fat and sugars. It is low on the glycemic index which makes lucuma powder an ideal sweetener without the sugar kick.

SHELF-LIFE & STORAGE

SHELF-LIFE:	24 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	15-20 degrees Celsius
HUMIDITY:	50-65% H.R.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	2 x 10 kg or 4 x 5 kg PE bags in a corrugated cardboard box. Total 20 kg net, 21 kg gross
SHIPPING:	FOB Callao
MINIMUM ORDER:	1000 kg
DELIVERY DETAIL:	FIFO
LEAD TIME TO FOB:	19 days

DISCLAIMER

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INQUIRIES

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PRODUCTION PROCESS FLOW CHART

PRODUCTION PROCESS: PROD NAME
PREPARED BY: V. Alameda
REVISED BY:
APPROVED BY: M. Zuniga Cueva

PROCESS CODE: C-WE-lp01
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