

PRODUCT SPECIFICATION CAMU CAMU POWDER

Classification: *Myrciaria dubia*

Natural raw camu camu powder is made from camu camu berries which grow on trees in the flooded areas of the Amazon rainforest. The berries, the size of a lime, but yellow and dark-red in color, are washed and dehydrated before pulverized into a fine dark yellow powder with a delicious tangy flavor and odor.



GENERAL CHARACTERISTICS

PRODUCT CLASS.:	Myrciaria dubia (H.B.K) McVaugh, Camu Camu
STYLE:	Powdered dehydrated fruit
ORIGIN:	Amazon rainforest, Peru
CULTIVATION:	Organic, Conventional
COLOR CLASS.:	Fruit: Yellow-green/red-purple

PRODUCT TYPES

TYPES:	Pulverized, fine powder
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:	MDDH1106
HS CODE(S):	1106.30.90.00

PHYSICAL CHARACTERISTICS

COLOR VISUAL:	Powder: Dark yellow
TASTE:	Characteristic, tangy
ODOR	Characteristic, tangy
FOREIGN MATERIAL:	Max. 0.025%
DEFECTS:	None
AVERAGE SIZE:	–
CALIBER:	0.5 – 1 mm
PARTICLE SIZE:	60, 80, 100 mesh

CHEMICAL CHARACTERISTICS

ACIDITY (OLEIC ACID):	–
ASHES:	–
FAT:	–
FERMENTATION:	–
HUMIDITY LEVEL:	Max 6%
IODINE:	–
MELTING POINT:	–
PEROXIDE:	–
PH-LEVEL:	2.4-2.9
SAPONIFICATION:	–
SOLUBILITY:	7.8

CAMU CAMU POWDER

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. 500 cfu
MOLD:	Max. 500 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:	347 kcal. / KJ 1452
PROTEIN:	0.4 g
TOTAL FAT:	0.3 g
SATURATED FAT:	–
MONOUNSAT. FAT:	–
POLYUNSAT. FAT:	–
CARBOHYDRATES:	78 g, of which:
	– Dietary fiber: 34 g
	– Sugars: 0 g
CHOLESTEROL:	0 mg

VITAMINS

BETAINE:	–
CAROTENE:	–
CHOLINE:	–
FOLATE (B9):	–
NIACIN:	112 mg
PANTOTHENIC ACID:	–
RIBOFLAVIN (B2):	1.17 mg
THIAMIN (B1):	0.72 mg
VITAMIN A:	210 iu
VITAMIN B12:	–
VITAMIN B6:	–
VITAMIN C:	4810 mg
VITAMIN D:	–
VITAMIN E:	–
VITAMIN K:	–

FATTY ACIDS:

C12-0 LAURIC:	–
C13-1-7 TRIDECONOIC:	–
C13-0 TRIDECANOIC:	–
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:	12.9 mg
COPPER:	0.11 mg
FOS:	–
IRON:	34 mg
MAGNESIUM:	12.1 mg
MANGANESE:	1.94 mg
PHOSPHOROS:	–
POTASSIUM:	867 mg
SELENIUM:	–
SODIUM:	24.5 mg
ZINC:	0.2 mg

OTHER

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

CAMU CAMU POWDER

Typical use

Camu camu powder is an excellent fruit drink additive. It can be added to smoothies, drinks, desserts and anything that needs Ascorbic acid in the form of natural vitamin C. It can be used as a natural flavoring for ice cream, fruit drinks, smoothies, yoghurts and baked goods.

SHELF-LIFE & STORAGE

SHELF-LIFE:	18 months.
STORAGE:	Store in a temperature/humidity controlled environment, away from sunlight or other heat sources.
STORAGE TEMP.:	18-25 degrees Celsius
HUMIDITY:	50-65% H.R.

ORDER SPECIFICATIONS

PACKAGING/PRES.:	2 x 10 kg or 1 x 20 kg 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

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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