

Product	Camu-Camu powder
Document type	Technical data sheet
Document number	NHS.3.196027
Approved	January 2021

GENERAL INFORMATION

HISTORY

Camu Camu is an exotic tropical fruit native to the Amazon region and it is one of the few Amazon fruits that have been explored for commercial purposes. The Camu Camu fruit belongs to the group of the so-called super fruits and it is known by its outstanding content of ascorbic acid and high vitamin C. In addition, Camu Camu fruit contains health-relevant flavonoids, polyphenols and ellagitannins which attribute its antioxidant activity.

INTENDED USE BY THE CONSUMER

Dried Camu Camu powder is prized for its natural acidity, which is mainly consumed after processed into juices, concentrates, and for the production of vitamin C capsules.

CULINARY USAGE: Pastry, drinks, dry snacks, cookies, cakes, juice, etc.



Available as: Organic Camu-Camu powder
Packaging: Box-Cardboard 20 Kg (Containing 04 bags of 5 kgs each).
Ask also for: Lucuma powder, Banana powder, Goldenberries powder, etc

COMMERCIAL NAME : Dried Camu Camu Powder
 SCIENTIFIC NAME: Myrciaria dubia
 COMMON NAMES: Camu-camu

PRODUCT CHARACTERISTICS

COMPOSITION	100% Natural (without additional chemical additives)
ORIGIN	Amazon region
RAW MATERIAL	Unprocessed Camu Camu Fruits
HS Code	0811.90.92.00

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PRODUCTION PROCESS



ORGANOLEPTIC AND PHYSICAL CHARACTERISTICS

COLOR	Brown
ODOR	Characteristic, without foreign odors
FLAVOR	Characteristic, without foreign flavor
MOISTURE CONTENT	< 6%
APPEARANCE	Homogenous powder
MESH #60	>90%

CHEMICAL CHARACTERISTICS

PESTICIDE RESIDUES

ORGANIC PRODUCTS	No pesticide residues
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Multiresidue determination of pesticides by LC-MS/MS and GC/MS including high fat content

LIMITS OF CONTAMINANTS

HEAVY METALS	SPECIFICATION	TEST METHOD
Lead	<= 0.1mg/kg	EPA 200.7, Rev 4.4, 1994
Cadmium	<= 0.1mg/kg	EPA 200.7, Rev 4.4, 1994

TOXINS / MYCOTOXINS	SPECIFICATION	TEST METHOD
Total aflatoxins (B1+B2+G1+G2)	<= 4 ug/kg	EPA 200.7, Rev 4.4, 1994

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MICROBIOLOGICAL CHARACTERISTICS		
PARAMETER	ALLOWABLE LIMIT	TEST METHOD
Aerobic mesophilic	< 100,000 ufc/g	AOAC 990.12
Molds	< 1,000 ufc/g	AOAC 997.02
Yeast	< 1,000 ufc/g	AOAC 997.02
Coliforms	< 100 ufc/g	AOAC 991.14
E.coli	Absent/g	AOAC 991.14
Salmonella	Absent/25g	AOAC 989.13

GUARANTEES

GMO	We do not use any kind of input or raw material that can proceed from Genetically Modified Organisms (GMO) in the production process of Dried Camu Camu Powder.
ALLERGEN	We do not use inputs or products that may contain allergens in the production process of Dried Camu Camu Powder.
GLUTEN FREE	We do not use any kind of input or raw material that can contain Gluten in the production process of Dried Camu Camu Powder.

PRODUCT CERTIFICATIONS

ORGANIC EU	NL-BIO-01
ORGANIC in origin	Kiwa BCS
KOSHER	Orthodox Union
GMP	NSF International Peru
HACCP	NSF International Peru
BRC	NSF International Peru

EXPECTED SHELF LIFE

24 months hermetically sealed

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STORAGE AND SHIPPING CONDITION

The product should be stored in a cool and dry place at room temperature (15 °C - 30° C) with relative humidity <70%

PACKAGING

	WEIGHT	DIMENSION	PACKAGING SPECIFICATIONS
Box - Cardboard	20 Kg (Containing 04 bags of 5 kg each)	32cm x 28.5cm x 39cm	Thickness: 6.8 mm Total weight: 1 kg/m2
Heat treated Pallet ISPM	1 Net: 1,000 kg (50 Boxes)	1.0m x 1.2m x 1.75m	

PRIVATE LABELLING

We offer the service of private labelling to commercialize our products under a particular brand name. It involves packaging of the product, printing of the labels and other specified information according to the particular preferences or requirements.

Notes: This specification contains reference values. Deviations of the appearance, composition, colour, flavour, and odour are due to the natural origin of the ingredients. The above specifications are based on the information from our suppliers. We recommend to proof the suitability of our products by own tests.