

**CAMU CAMU C++®**  
**Organic Camu Camu Powder**

**Technical Data Sheet**

Analysis	Unit	Specification / Results
Botanical name		<i>Myrciaria dubia</i>
Origin		Peru
Parts used		Fruit
Product name		Camu Camu C++®
Ratio of concentration		30:1
Presentation		Solid
Lot number		2088
Manufacturing date		April 2018
Best Before		April 2021
Lot size		1.5 Tons
<b>Physical and Chemical Characterization I</b>		
Colour		Brown / Light Brown
Odour		Characteristic
Taste		Characteristic
Appearance		Solid
Added Ingredients		None
<b>Physical and Chemical Characterization II</b>		
Protein	g / 100 gr	5.80
Humidity	g / 100 gr	6.90
Fat	g / 100 gr	3.20
Fiber	g / 100 gr	4.90
Ashes	g / 100 gr	2.10
Energy	Kcal / 100 gr	380.00
Kcal. From Protein	%	6.10
Kcal. From Fat	%	7.60
Kcal. From Carbohydrates	%	86.30
Vitamin C	g / 100 gr	18.91
Carbohydrates (incl. Dietary Fibre)	g / 100 gr	82.00
<b>Microbiological Characterization III</b>		
E. Coli	NMP/g	<3
Salmonella	per 25g	Absent
Mould	UFC/g	<10 Estimate
Yeast	UFC/g	<10 Estimate
Total Coliforms	per 1g	Absent
Aerobic Mesophile	UFC/g	10 Estimate
<b>Physical and Chemical Characterization IV</b>		
Organochlorine Pesticides		Negative
Organophosphorus Pesticides		Negative
<b>Physical and Chemical Characterization V</b>		
Mercury	mg/kg	<0.04
Cadmium	mg/kg	<0.32
Lead	mg/kg	<0.034
Arsenic	mg/kg	<0.06
<b>Additives VI</b>		
Additives		None
<b>Packing VII</b>		
Pack 1		First Use Trilaminated Polyethylene Bags reinforced with Nylon x 5 Kg
Case		First Use Carton box containing 2 bags x 5 Kg
<b>Purposes VIII</b>		
Food industry		Food / Food supplements
<b>Characteristics IX</b>		
Natural source of vitamin C, antioxidant		