

ORGANIC MAQUI FREEZE DRIED POWDER

Product Description	Natural Freeze dried powder manufactured from Organic Maqui (<i>Aristotelia chilensis</i>), using freeze-drying technology.
Humidity	Less 4.0 w/w
Bulk density	Min. 0.600 g/cc
ORAC_{hydro} (Lab. Nutricion Molecular-PUC)	600 - 900 µmoles TE/g
Total Anthocyanins (Lab. Nutricion Molecular-PUC)	Min. 35 mg/g
Anthocyanin composition (Lab. Nutricion Molecular-PUC)	Dpd-3-sam-5-glu, dpd-3,5-diglu, cyd-3-sam-5-glu, cyd-3,5-diglu, dpd-3-sam, dpd-3-glu, cyd-3-sam, cyd-3-glu
Total phenolic (lab. Nutricion Molecular-PUC)	Min. 65.0 mg/g

Composition	100% Organic Maqui whole fruit, no additives
Water Activity	< 0.400
<u>Microbiological</u>	
Total plate count	≤ 50,000 C.F.U/g
Mold	≤ 1,000 C.F.U/g
Yeast	≤ 1,000 C.F.U/g
Total Coliform	Absence

Nutritional Profile (Lab. Analab)

Nutrients	Units	Value
Moisture	%	1.5
Protein (Nx6,25)	%	4.8
Total fat	%	5.4
Ash	%	2.9
Fiber	%	33.5
Total Carbohydrates	%	51.9
Calories	Kcal/100 g	275

Others	Units	Value
Sugars	%	26.1
Calcium	mg/Kg	3.000
Sodium	mg/100 g	2.5

GMO Free

The supplier guarantees that his product, the raw material and the processing aids do not contain neither genetically modified proteins nor genetically modified DNA. As defined by the EC directives 1830/2003/EC on labeling and traceability and 1829/2003/EC on genetically modified food and feed and any amending legislation

Allergens

This product is 100% free of allergens. Organic Maqui-FD powder complies with the in force European regulations relating to the labeling, presentation and advertising of foodstuffs: 2000/13/EC, 2001/101/EC, 2003/89/EC, 2005/26/EC and 2006/142/EC directives

Regulations

Organic Maqui meets the following requirements for the European, Asian and American:

- Article 29 (1) of regulation (EC) N° 834/2007 regulation (EC) N° 889/2008
- US National Organic Program (NOP) 7CFR Part 205
- Technical JAS requirement