



Technical Data Sheet

Cranberry P. (gefriergetrocknet) (51854)
Cranberry P. (Freeze-dried) (51854)

PRODUCT INFORMATION

Name	Freeze dried cranberry powder	Size	(0-1 mm)
Product ID	27337	Carrier	None (Free from food additives)
Latin Name	Vaccinium macrocarpon	cranberry powder	Approx 100%
Part Used	fruit	Method	Freeze-dried
production	Poland		

ITEM	SPECIFICATION	METHOD
Appearance*	Brown Yellow Fine Powder	Visual
Odor & Taste	Characteristic	Organoleptic
Consistence	Powder - loose, acceptable small lumps which spills at pressure	
Loss on Drying	max 5%	
Slightly burned particles	max 1,25%	
Minerals contamination	Soil, sand particles -> max 0,03	

*The color may vary

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002 /for food, limited use is recommended
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Preservative	Preservative Free
Solvents	According to Dir. (EC) 2009/32 and amendments for extraction solvents / residual solvents
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Total aerobic mesophiles < 100,000, Coliforms < 100, Escherichia coli < 10, Staphylococcus aureus < 10, Yeasts < 3,000, Moulds < 3,000, Salmonella: not detectable in 125 g, Listeria monocytogenes: absent in 25 g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
Vegan	Conform
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011
Foreign particles	Absent to the extend removed by sieving, visual inspection on tape, metal detection with sensitivity 0,7 mm (spherical particles) for ferrous, 1,2 for nonferrous and stainless steel.

Unintentional contact (traces) in the supply chain cannot be excluded.

STORAGE AND HANDLING

Packaging	10 kg, possibly different upon agreement
Storage	Unopened original packaging -dry conditions with RH at max. 65% and temperature 20°C and protected from light.
Shelf Life	1 years if sealed and properly stored
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All above information according to the manufacturer / supplier

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