



Technical Data Sheet

BIO Lucuma P. (18827)
ORGANIC Lucuma P. (18827)

PRODUCT INFORMATION

Botanical name	Pouteria lucuma
Part Used	Fruit
Origin	Non-EU Agriculture (Peru - Amazon region)
Solubility	Soluble in water
Ratio	5:1 (Fruit : Powder)
Carrier	none
Production process	Cleaned, dried and pulverized at a low temperature (below 42°C)
Organic Certification	DE-ÖKO-013

ITEM	SPECIFICATION	METHOD
Appearance	Fine Powder	Visual
Color*	Light yellow Powder	Visual
Taste / Aroma	Sweet / Fruity	Gustatory
Loss on Drying	≤ 10 %	AOAC 920.151
Solubility	soluble in water	Visual
Mesh/Granulometry	< 80 mesh	AOAC 965.22

*The color may vary

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002
Organic production	According to Reg. (EC) 2018/848
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria <100,000 cfu/g, TYMC <10,000 cfu/g, Salmonella negative/25g, E. Coli <10
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Gluten	Gluten free
Lactose	Lactose free
Raw food	Gentle processing at a maximum
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen free	According to Reg. (EC) 1169/2011
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Titanium dioxide	Absent According to Reg. (EC) 2022/63
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING

Storage	Keep the original package in a fresh, dry place, between 15 - 32 °C, away from direct sunlight.
Shelf Life	The product stability is 24 month from date of manufacture in it's original unopened packaging.
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