



Technical Data Sheet

BIO Apfel P. (18137) ORGANIC Apple P. (18137)

PRODUCT INFORMATION

Product Name	Organic Apple powder
Product ID	25443
Botanic name	Malus domestica Borkh. / Pyrus
Part Used	Fruit
Origin	EU-/Non-EU Agriculture
Extraction method	Roller drying (thermic process)
Ingredients:	Organic Apple puree, Organic Rice flour, Organic Apple juice concentrate
Fruit content	around 60% / 1 kg of product corresponds to approximately 3.3 kg of purée and approximately 1.7 kg of juice with approximately 12 °Brix.
Organic Certification	DE-ÖKO-013

ITEM SPECIFICATION

Appearance	sand yellow, roller dried powder with hygroscopic thermoplastic properties
Taste	sweet sour, like apple
Odor	sweet like apple
Sieve analysis	ca. 90 % < 0,85 mm
Loss on Drying	< 5 % (Infrared)

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
Preservative	Preservative Free
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria <5,000 cfu/g, TYMC <1.000 cfu/g, Salmonella negative in 125g, E. Coli <10 cfu/g, S. Aureus <10 cfu/g, coliform germs <10cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
Vegan	Conform
BSE/TSE	Risk Free BSE/TSE
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
Allergen labeling	Subject to labeling according to Reg. (EC) 1169/2011: crosscontamination possible with cereals containing Gluten and products thereof, Soy and products thereof

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

Nanomaterials	Absent According to Reg. (EC) 1169/2011
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments
MOSH/POSH/MOAH	free

STORAGE AND HANDLING

Storage	Store in a well-closed container below 20°C away from moisture (humidity <50%) and light To be processed within 6 months of delivery, due to the product's hygroscopic properties.
Shelf Life	Note: Internal storage tests confirm a stability of the sensory and microbiological properties for at least 18 months.
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All above information according to the manufacturer / supplier

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