



Technical Data Sheet

**Berberitze Frucht P. gefriergetrocknet (51854)
Calafatberry fruit P. freeze-dried (51854)**

PRODUCT INFORMATION

Name	Calafatberry Powder, freeze-dried		
Product ID	27446		
Latin Name	Berberis microphylla		
Part Used	Fruit		
Origin	Chile	Carrier	None

ITEM	SPECIFICATION	NUTRITIONAL VALUES	PER 100g
ORAC	83.798 - 97.704 (µmoles TE/100 g)	Energy	304 kcal
Total anthocyanins	2.173 - 2.433 mg/100g	Total fat	5.2g
Total polyphenols	5.545 - 6.323 mg/100g	of which saturated fats	0.65g
Appearance*	Violet free-flowing fine Powder	of which trans fats	0.00g
Odor & Taste	Characteristic, sweet acid	Cholesterol	<0.50g
Water activity	Aw ≤0.50	Sodium	11.5g
Density	≥0.50g/cc	Total Carbohydrates	81.2g
Moisture (Gravimetry)	<4.0g/100g	of which Dietary fiber	25.4g
Total Ash	max 5%	of which total sugar	40.5g
Bulk Density	0.30~0.70g/ml	Total protein	8.4g
Aflatoxin B1	2 µg/kg max	Calcium	1.219 mg/kg
Total Aflatoxins (B1, B2, G1, G2)	4 µg/kg max	Iron	26.6 mg/kg
*The color may vary		Potassium	8.870 mg/kg

STATEMENTS

Food Quality and Safety	Marketability must be checked
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
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria: <40,000 cfu/g, Yeast: <2,000 cfu/g, Moulds < 2,000 cfu/g, Total coliforms: <10 cfu/g, Salmonella: absent, E. Coli: <10 cfu/g, S. Aureus: <10 cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
Vegan	Conform
BSE/TSE	Risk Free BSE/TSE
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011
Unintentional contact (traces) in the supply chain cannot be excluded.	
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING

Packaging	Polyethylene bag 1kg & 5 kg
Storage	Store in a well-closed container away from moisture and direct sunlight, temperature between 20-25°C and relative humidity <70%
Shelf Life	3 years if sealed and properly stored
Document status template	09.02.2026
Issue date	10.02.2026

All above information according to the manufacturer / supplier

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