



Technical Data Sheet

BIO Drachenfrucht P. gefriergetrocknet (18791) ORGANIC Dragon Fruit P. freeze-dried (18791)

PRODUCT INFORMATION

Name	Organic dragon fruit powder, freeze-dried
Product ID	27462
Latin name	Hylocereus undatus
Part Used	fruit
Origin	non-EU agriculture (Brasil)
Hylocereus undatus Powder	Approx 100%
Carrier	None (Free from any additives)
Organic Certification	DE-ÖKO-013
Process	The pulp of selected pink-pitayas is processed, freeze-dried and milled into powder in accordance with the Good Manufacturing Practices.

ITEM

SPECIFICATION

Appearance*	Magenta/pink Powder
Odor & Taste	naturally sweet taste
Moisture	< 5%

*The color may vary

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002
Organic production	According to Reg. (EC) 2018/848
Hygiene of foodstuffs	In compliance with Reg. (EC) 853/2004
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	TAMC ≤ 30,000 cfu/g, Yeast ≤ 2,000 cfu/g, Moulds ≤ 2,000 cfu/g, E. coli absent, Salmonella absent
Vegan	Conform
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011

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

STORAGE AND HANDLING

Packaging	100g, 10kg, 100kg
Storage	The product must be maintained in the original closed package at cool temperature (<25°C) in a dry (<65% RH) and clean storage area, away from dust and light. The product is very hygroscopic so proper storage conditions must be followed.
Shelf Life	24 Months after production date
Document status template	26.01.2026
Issue date	12.02.2026

All above information according to the manufacturer / supplier

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