

Revision A00443-1

Date 15-06-2021

Technical Data Sheet

Released by Frederic Tobien

General Information

Product name: FD Dragon Fruit Powder Organic

Product No.: A00443
Herkunftsland: Poland

Botanical origin: Hylocereus costaricensis

Ingredients: Freeze Dried Dragon Fruit Powder Organic

Processing / Production: The product is produced by Freeze Drying and milling of IQF Rec

Dragon Fruit into fine powder

Conformity: Food Grade
Customs Tariffs Number: 1106309080
Customs Tariffs Number Switzerland: 1106.3090

Sr	Туре	Certified
1	Organic	Yes - CH-BIO-006

Sensoric Parameters

Sr	Sensor	Value
1	Appearance	Powder
2	Color	Typical
3	Odor	Typical
4	Taste	Taypical

Physical & Chemical Parameters

Sr	Parameter	Limit	Value	Unit	Method
1	Moisture	≤	5	%	ASTA 2.1: 1997- 01 ^a 0
2	Size	≤	95% below 1000	μm	
3	Additives		None		
4	Colorants		None		

Sr	Parameter	Limit	Value	Unit	Method
5	Aflatoxin B1	≤	2	ppb	
6	Aflatoxin Total (B1+B2+G1+G2)	≤	4	ppb	
7	Dehydration factor		8:1		

Additional Information:

In original packaging, possible agglomeration after 4 months

Nutritional Information

Sr	Parameter	Value	Unit
1	Energy	273	kcal
2	Energy	1159	kJ
3	Protein	6.7	g
4	Carbohydrates	53.3	g
5	Sugar	31.8	g
6	Fat	1.5	g
7	Saturated	0.7	g
8	Salt	0.02	g
9	Fiber	9.6	g

Nutrition disclaimer:

All figures are subject to the usual fluctuations in natural products.

Microbiological Properties

Sr	Microbiologiacal Propertie	Limit	Value	Unit	Method
1	Total plate count	≤	100'000	cfu/g	DIN EN ISO 4833- 1: 2013-12
2	Mold	≤	5'000	cfu/g	§ 64 LFGB L 01.00- 37: 1991-12
3	Yeast	≤	5'000	cfu/g	§ 64 LFGB L 01.00- 37: 1991-12
4	E. Coli		Negativ		DIN EN ISO 16649- 2: 2009-12
5	Salmonella (25 g)		Negativ		§ 64 LFGB L 00.00- 20: 2018-03
6	Enterobacteriaceae	≤	100	cfu/g	DIN EN ISO 21528- 2: 2017-09

Sr	Microbiologiacal Propertie	Limit	Value	Unit	Method
7	Staphylococcus aureus	≤	10	cfu/g	DIN EN ISO 6888- 1:2003-12

Allergenes

Sr	Allergen	Contains
1	Cereals containing gluten and products thereof	No
2	Shellfish or Crustaceans and products thereof	No
3	Eggs and products thereof	No
4	Fish and products thereof	No
5	Peanuts and products thereof	No
6	Soybeans and products thereof	No
7	Milk and products thereof incl. lactose	No
8	Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan	No
9	Celery and products thereof	No
10	Mustard and products thereof	No
11	Sesame and products thereof	No
12	Sulphur dioxide and sulphites (larger 10 ppm SO2)	No
13	Lupin and products thereof	No
14	Molluscs and product thereof	No

Dietary Information

Sr	Dietary Information	Suitable for	Certified
1	Vegetarian	Yes	No
2	Vegan	Yes	No
3	Halal	Yes	No
4	Kosher	Yes	No

Heavy Metals

Sr	Heavy Metals	Limit	Value	Unit	Method
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Sr	Heavy Metals	Limit	Value	Unit	Method
1	Lead (Pb)	≤	0.1	mg/kg	PN-EN 13804/5:2013PN-EN 15763:2010
2	Cadmium (Cd)	≤	0.05	mg/kg	PN-EN 13804/5:2013PN-EN 15763:2010

Foreign Body Management

Sr	Foreign Body	In Place	Value	Unit
1	Sieve	Yes		
2	Metal detection SS	Yes	2	mm
3	Metal detection no-FE	Yes	2	mm
4	Metal detection FE	Yes	1.5	mm

Packaging & Storage

Sr	Parameter	Limit	Vaule	Unit
1	Storage Humidity	≤	60	% RH
2	Storage Temperature		0-25	°C
3	Light		Protect from light	

Sr	Packaging Type	Packaging confirmation	Shelf Life in Days after production
1	Carton with Inliner	All packaging materials are according EU 1935/2004 and 10/2011	720

Additional Information

Sr	Additional Information	Description
1	GMO	GMO free according to EU No. 1829/2003 and EU No. 1830/2003
2	Irradiation	Not irradiated according to EU No. 1169/2011
3	Pesticides	Complies with EU No. 396/2005 as well EU No. 178/2006 and amendments
4	Nano materials/particles	No Nano materials are used or blended in the product

Sr	Additional Information	Description
5	Contaminants	Complies with EU No. 1881/2006 and amendments
6	Residues	According EU 396/2005
7	Organic	If marked yes - According EU No. 834/2007 and EU No. 1151/2012

Disclaimer:

The information given above is based on and to the best of our current knowledge. The customer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage. Kindly consider that due to the nature of the product the values mentioned above may vary for each batch.