

Freeze-Dried Raspberry Powder

Product description: Very fine Raspberry Powder, uniform colors, free of foreign smell and presence of fermented fruits.

Origin of: Ukraine

Botanical name: Rubus ideaus

Organoleptic Characteristics: Color stable bright red to dark red, taste and smell typical for raspberry

Physical standards	Units	Limit
Powder	%	100%
Water	g	4g
Microbiology characteristics	Value	
Total Plate Count	100 000 per Gram Maximum	
Yeast and molds	5000 per Gram Maximum	
Total Coliforms	50 per Gram Maximum	
E.coli	Less than 10 per Gram	
Salmonella	Negative in 25g	
Listeria Monocytogenes	Negative in 25g	
Coag. Pos. Staph.	Less than 10 per Gram	
Hepatitis A and Norovirus	Negative	
Chemical Characteristics: Residues of pesticides as per Regulation (EC) 834/2007 Heavy metals Cd, Pb content as per Regulation (EC) No 466/2001 (EC) No 1881/2006 Free from genetically modified organisms, Free from additives unless specified. All the standards of pesticides, heavy metals and microbiology given above are in accordance with the EU Regulations.		
Allergens: There are no allergens according to directive 1169/2011/EC and its later amendments in our production.		
Packaging: Polyethylene bag 10Kg in paper carton,		Storage: max 25°C, 75% humidity
Shelf life: If stored in appropriate conditions and unopened original package shelf life is 24 months.		

Nutritional values per 100 g	
Energy	350,35 kcal
Fat	4,38 g
of which saturated fatty acid	0,13 g
Carbohydrates	80,44 g
of which sugar	29,78 g
Proteins	8,08
Salt	0 g