

# Product Specification Organic Baobab Fruit Powder

Date: 7-4-2021

## Description

Baobab Fruit Powder is a naturally dehydrated fruit powder obtained from the endocarp (internal ripe fruit) of Adansonia digitata L. by mechanical separation. No additional

process is applied and no preservatives or additives are added. Baobab Fruit powder is 100% natural. Naturally dehydrated fruit powder.

HS Code	1106309080
Country of Origin	South Africa and Zimbabwe
Accreditations	EU (Europe) Organic certification, Kosher
Storage	The shelf life in sealed original containers and under normal storage conditions is at THREE YEARS after the date of manufacturing. We recommend storing Baobab Fruit Powder in dark, cool and dry conditions.
Quality Control	Organic Baobab Fruit Powder is free of all allergens as per EU regulation 2011/1169/EC.

Characteristics	Result
Odour	Sour aroma with a hint of caramel
Flavour	Caramel pear with subtle tones of grapefruit
Texture	Fine, off white, dehydrated powder

Nutritional Values	Per 100 gram
Energy	222 kcal – 915 KJ
Fat	0.20 g
Saturated fat	0.1 g
Carbohydrates	26 g
Sugars total	17 g
Protein.	2 g
Dietary fiber total	54 g
Salt	0.01 g



Vitamins	Value
Vitamin B1	0.19 mg
Vitamin B2	0.14 mg
Vitamin B3	3.43 mg
Vitamin B6	3.42 mg
Vitamin C	346.8 mg

Minerals	Value
Calcium	401 mg
Phosphorus	51.00 mg
Iron	9.20 mg
Potassium	2710 mg
Magnesium	176 mg
Zinc	51.00 mg

Microbiological information	Limit
Total Platecount:	< 10 000 cfu/g
Molds:	< 5000 cfu/g
Yeast:	< 5000 cfu/g
Salmonella:	Absent
E-Coli:	Absent
Coliforms	< 100 cfu/g
Staphylococcus aureus	Absent
Moisture:	< 10% m/m

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

## Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.



## GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

## Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

### **Animal Testing**

We confirm that we do not conduct or commission animal testing of any products.