

PRODUCT TECHNICAL DOSSIER

ACAI PULP POWDER (DARK PURPLE)

Product Code:

P01013

Raw Material Full Name:

Acai Pulp Powder (Dark Purple)

Raw Material Full Botanical/Chemical/Latin/Trade Name/Synonyms:

Euterpe oleracea mart

This material is Food Grade:

Yes

Vegan / Vegetarian Status:

Suitable for Both

Solubility in Water:

Soluble

Solubility in Alcohol:

Not Soluble

Particle Size:

12 Mesh

Percentage passed through:

95 – 100%

pH:

<4

Moisture:

Max 5%

Country of Origin:

Brazil

Country of Origin of the Manufacture:

Brazil



Base Source/Start Material:

Fruit of the *Euterpe oleracea mart*

Origin of Product – Synthetic, Plant, Mineral, Animal, Fish or Fermented:

Plant

Solvents used:

None

Compound Ingredients Origin, Function and Percentages:

Product is 100% Acai Berry

Shelf Life from Date of Manufacture:

2 Years

Storage Conditions:

This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Fine Powder

Colour:

Light Purple to Dark Purple

Flavour/Taste:

Characteristic

Odour:

Characteristic

Microbiological Test

Total Viable Count:

Max 3,000cfu/g

Yeasts:

Max 1,000cfu/g

Moulds:

Max 1,000cfu/g

E. coli:

Negative



Salmonella:
Negative

Heavy Metals

Lead (Pb):
Max 1ppm

Cadmium (Cd):
Max 1ppm

Mercury (Hg):
Max 0.1ppm

Arsenic (As):
Max 1ppm

Pharmacopeia Standard Used:
U.S.

There are no nuts in this recipe; however, we cannot guarantee that the raw materials entering the site are nut free.

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.



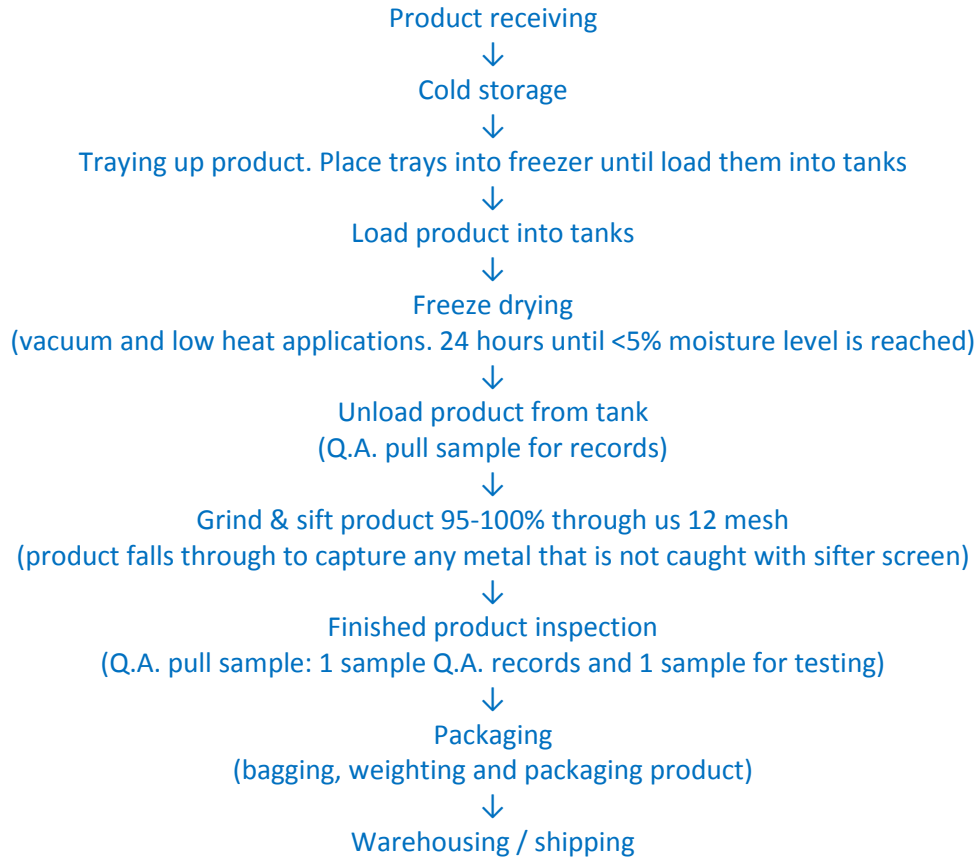
ALLERGENS	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	
Other Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	No	No	
Sesame Seeds and Sesame Seed Derivatives	No	No	
Other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	
Milk and Milk Derivatives (including lactose)	No	No	
Egg and Egg Derivatives	No	No	
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten <i>(wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)</i>	No	No	
Soya and Soya Derivatives	No	No	
Lupin and Lupin Derivatives	No	No	
Mustard and Mustard Derivatives	No	No	
Celery or Celery Derivatives (including Celeriac)	No	No	
Fish and Fish Derivatives	No	No	
Molluscs and their Derivatives	No	No	
Crustaceans and their Derivatives	No	No	
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	



ADDITIVES / CONTAMINANTS / DIETARY REQUIREMENTS	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Additives	No	No	
Antioxidants	No	No	
Ethylene Oxide	No	No	
Gelatine	No	No	
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	
Maize / Corn and any Derivatives	No	No	
Legumes / Pulses	No	No	
Rice and Rice Derivatives	No	No	
Added Salt	No	No	
Added Sugar / artificial or natural sweeteners	No	No	
Aspartame	No	No	
BHA / BHT (E320 / E321)	No	No	
Caffeine	No	Yes	No risk of cross-contamination
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	
Dextrose	No	No	
Dioxins	No	No	
MSG (Added and Naturally Occurring E621) or Glutamates (E620 to E625)	No	No	
Nucleotides (E627, E630, E631, E635)	No	No	
Polyols (sugar alcohols)	No	No	
Benzoates (E210 / E219)	No	No	
Sorbic Acid (E200, E203)	No	No	
Any other Preservatives	No	No	
Ethanol	No	No	
Honey	No	No	
Lactose	No	No	
Yeast and Yeast Derivatives	No	No	
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	



PRODUCTION FLOW CHART



CONFIRMATION OF BSE/TSE STATUS

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.

This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

CONFIRMATION OF GM STATUS

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

CONFIRMATION OF NON IRRADIATION STATUS

This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC.

CONFIRMATION OF NANDROLONE STATUS

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

CONFIRMATION OF IOC PRODUCT STATUS

This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.

CONFIRMATION OF ANIMAL TESTING STATUS

This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No.396/2005 of 23rd February 2005 and commission Regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

CONFIRMATION OF NANOPARTICLE STATUS

This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation 2011/696/EU, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".



MATERIAL SAFETY DATA SHEET

Section 1 Identification of the Substance/Mixture and of the Company/Undertaking

Product name: Acai Pulp Powder (Dark Purple)
Company: Cambridge Commodities Limited
Lancaster Way, Ely, Cambridgeshire, CB6 3NX
Tel: 01353 667258. Email: qa@c-c-l.com

Section 2 Hazards Identification

Potential hazards: Toxic: No. Harmful: No. Corrosive: No. Irritant: No. Fire: No.
Explosive: No.

Section 3 Composition/Information on Ingredients

Physical description: Acai with water removed by vacuum sublimation
Intended use: As an ingredient in food products
Main components: 100% Acai

Section 4 Emergency and First Aid Measures

First Aid:
Eyes: Irrigate thoroughly with cold water
Skin: Wash thoroughly with cold water or soap and water

Section 5 Fire-fighting measures

Fire: Extinguish with CO₂

Section 6 Accidental Release Measures

Spillage: Non-hazardous - Normal methods of dry waste disposal apply

Section 7 Handling and Storage

Non-hazardous - no special precautions necessary



Section 8 Exposure Controls/Personal Protection

Safety of personnel:

Protective Clothing/Eye Protection: Sensible precautions should be taken to avoid contact with eyes and skin, and inhalation of dust.

Section 9 Physical and Chemical Properties

No information available

Section 10 Stability and Reactivity

No information available

Section 11 Toxicological Information

No information available

Section 12 Ecological Information

No information available

Section 13 Disposal Considerations

No information available

Section 14 Transport Information

Non-hazardous - no special precautions necessary

Section 15 Regulatory Information

No information available



Section 16 Other Information

This advice is given by Cambridge Commodities Ltd who accepts no legal liability for it. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Individuals working with chemicals should consider all chemicals to be potentially hazardous even if their individual hazards may be uncharacterised or unknown.

This Information provided in this document is subject to change and the batch specific Certificate of Analysis should always be referenced.

To be used as per local legislation.

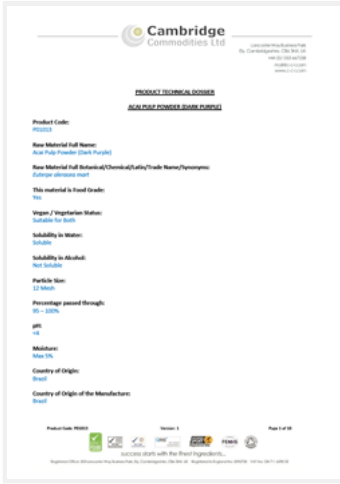
Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A

Document Approval

Originator Job Title	QC Team Leader	Approver Job Title	Quality Specialist
<i>Ash Bean</i> Ash Bean (Jun 29, 2017)			<i>Matthew Vincent</i>











P01013 - Acai Pulp Powder (Dark Purple) - Technical Dossier

Adobe Sign Document History

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