

PRODUCT TECHNICAL DOSSIER

ACAI BERRY EXTRACT 4:1

Product Code:

P34163

Raw Material Full Name:

Acai Berry Extract

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

Botanical Name: *Euterpe oleracea*

This material is Food Grade

✓

Ratio of Material:

4:1

Identification:

Positive

Solubility in Water:

Good Solubility in Hot Water

Solubility in Alcohol:

Partly Soluble

Particle Size:

80 Mesh

Percentage passed through:

Min 95%

Loss on Drying:

Max 5%

Residue on Ignition:

Max 5%

Country of Origin:

China

Product Code: P34163

Version: 3

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success starts with the finest ingredients...

Country of Origin of the Manufacture:

China

Base Source/Start Material:

Berries of the *Euterpe oleracea*

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

Plant

What is the extraction/processing used? What solvents are used and at what ratio's?

Water Extraction

Compound Ingredients Origin, Function and Percentages:

Maltodextrin 8% from Corn/Maize

Shelf Life from Date of Manufacture:

Minimum 2 Years from date of Manufacture

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):

Powder

Colour:

Fine Red to Red Brown (**)

Flavour/Taste:

Characteristic

Odour:

Characteristic

Do any of the parameters change in different seasons?

Yes – (**) Please note the colour of this natural material could be subject to slight change due to many factors such as seasonal variations.



Microbiological Test

Total Viable Count:

Max 1,000cfu/g

Yeast & Moulds:

Max 100cfu/g

E.Coli:

Negative

Salmonella:

Absent

Staphylococcus:

Negative

Heavy Metals

Lead (Pb):

Max 2ppm

Cadmium (Cd):

Max 1ppm

Mercury (Hg):

Max 0.1ppm

Arsenic (As):

Max 2ppm

Pharmacopeia Standard Used:

CP

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.



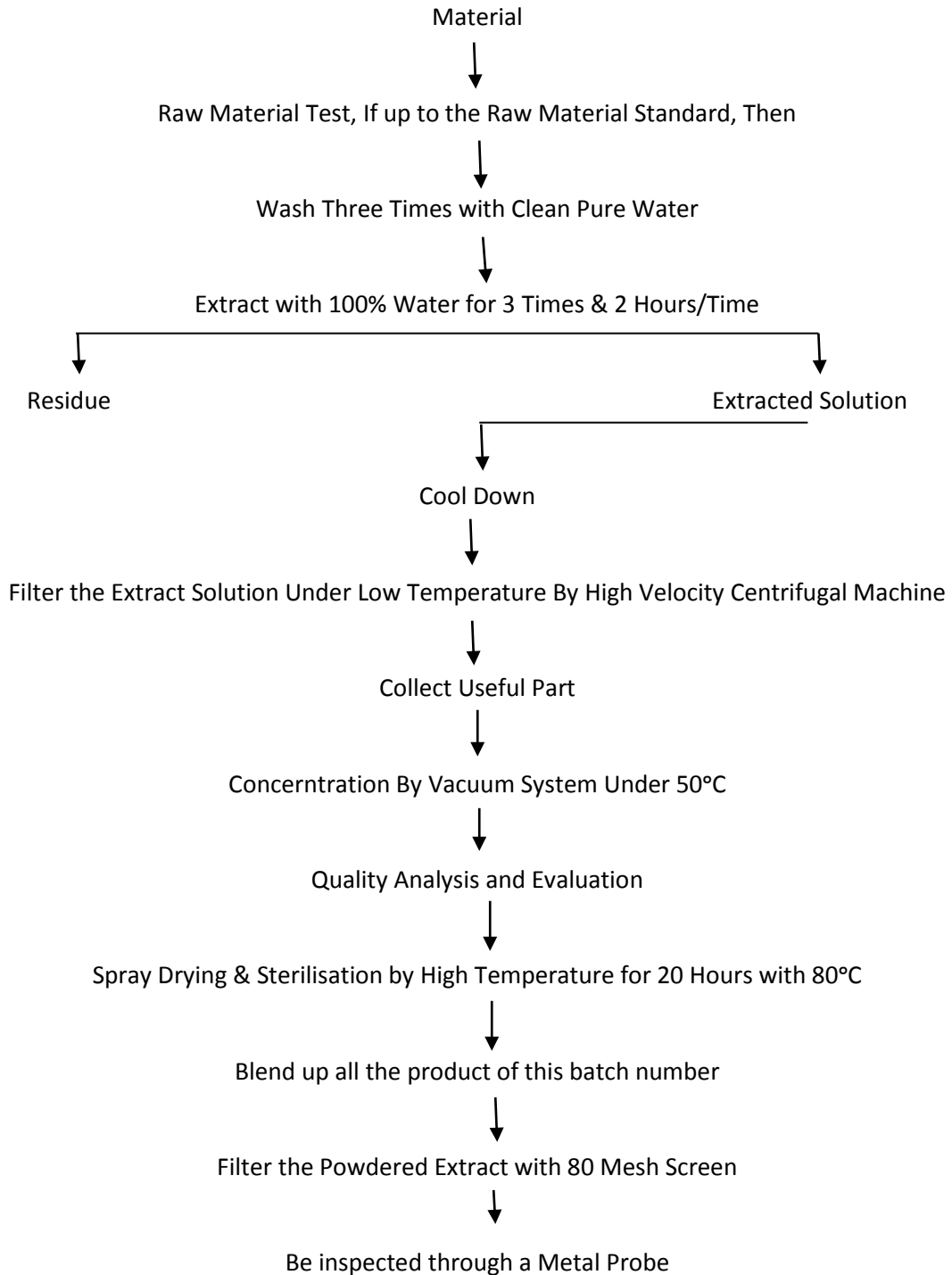
INTOLERANCE DATA			
		If No please give details	
Free from All Animal Products (Beef, Pork, Poultry or other)	YES		
Free from Bovine Products or Derivatives by using hormones to increase milk yield in cows	YES		
Free from Bone Meal	YES		
Free from Peanuts and Peanut Derivatives (including possible cross contamination)	YES		
Free from other Nut and Nut Derivatives	YES		
Free from Nut Derived Oil	YES		
Free from Sesame Seeds and Sesame Seed Derivatives	YES		
Free from Poppy Seeds and Poppy Seed Derivatives	YES		
Free from Sunflower Seeds and Sunflower Seeds Derivatives	YES		
Free from other Seeds and Seed Derivatives	YES		
Free from Milk and Milk Derivatives (including lactose)	YES		
Free from Egg and Egg Derivatives	YES		
Free from Cereals containing Gluten (wheat / rye / oats / barley/ spelt/ kamut or their hybridised strains) and Derivatives	YES		
Free from Soya and Soya Derivatives	YES		
Free from Maize and Maize Derivatives		NO	Source of Maltodextrin
Free from Corn and Corn Derivatives		NO	Source of Maltodextrin
Free from Lupin and Lupin Derivatives	YES		
Free from Yeast and Yeast Derivatives	YES		
Free from Cotton Seeds (Flour) and Cotton Seed Derivatives	YES		
Free from Rice and Rice Derivatives	YES		
Free from Mustard and Mustard Derivatives	YES		
Free from Celery or Celery Derivatives	YES		
Free from Celeriac or Celeriac Derivatives	YES		
Free from Fruit and Fruit Derivatives		NO	It is fruit
Free from Vegetable and Vegetable Derivatives	YES		
Free from Carrot and Carrot Derivatives	YES		
Free from Legumes / Pulses	YES		
Free from Fish and Fish Derivatives	YES		
Free from Crustaceans / Molluscs and their Derivatives	YES		
Free from Additives	YES		
Free from Added Salt	YES		
Free from Added Sugar	YES		
Free from Antioxidants	YES		
Free from Artificial Glutamates	YES		
Free from Aspartame	YES		
Free from Azo and Coal Tar Dyes	YES		
Free from Benzoates (E210 / E219)	YES		
Free from BHA / BHT (E320 / E321)	YES		
Free from Caffeine	YES		
Free from Cinnamon	YES		
Free from Cocoa	YES		
Free from Colours (Artificial / Nature Identical / Natural / Smoked)	YES		
Free from Dextrose	YES		
Free from Dioxins	YES		
Free from Ethanol	YES		



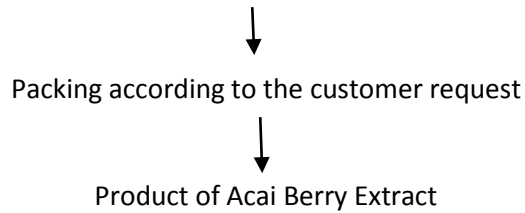
INTOLERANCE DATA			
			If No please give details
Free from Ethylene Oxide	YES		
Free from Flavourings (Artificial / Nature Identical / Natural / Smoked)	YES		
Free from Garlic	YES		
Free from Gelatine	YES		
Free from Glutamates (E620 to E625)	YES		
Free from Histamine	YES		
Free from Hickory	YES		
Free from Honey	YES		
Free from Lactose	YES		
Free from Latex	YES		
Free from MSG (Added and Naturally Occurring E621)	YES		
Free from Nucleotides (E627, E630, E631, E635)	YES		
Free from Polyols	YES		
Free from Preservatives	YES		
Free from Starch Products (Including Maltodextrin)		NO	Maltodextrin As Carrier
Free from Sorbic Acid (E200, E203)	YES		
Free from Sulphur Dioxide and Sulphites at levels above 10mg/kg or 10mg/litre expressed as SO ²	YES		
Free from Sulphites (E220, E228)	YES		
Free from Sweeteners	YES		
Free from Vannillin	YES		
Suitable for Diabetics	YES		
Suitable for Coeliacs	YES		
Suitable for Ovo-Lacto Vegetarians	YES		
Suitable for Vegans	YES		
Kosher Certified		NO	Not Certified
Halal Certified		NO	Not Certified



PRODUCTION FLOW CHART



Production Flow Chart – Continued



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

1. Identification of the substance/preparation

Product name: Acai Berry Extract
Product Code: P34163
Company: Cambridge Commodities Limited
Lancaster Way, Ely, Cambridgeshire, CB6 3NX.
Tel: 01353 667258. Email: qa@c-c-l.com

2. Ingredients/Identity Information

<u>Components</u>	<u>% in Product</u>	<u>CAS Number</u>	<u>Formul</u>	<u>EINECS Number</u>
Acai Berry Extract	92%	N/A	a N/A	N/A
Maltodextrin	8%	N/A	N/A	N/A

3. Possible Hazards

Emergency Overview

Caution: Avoid contact and inhalation

HMIS Rating Health: 1 Flammability: 0 Reactivity: 0

NEPA Rating Health: 1 Flammability: 0 Reactivity: 0

For additional information on toxicity, please refer to section 11

4. Emergency and First Aid Procedures

Oral Exposure If swallowed, wash out mouth with water provided person is conscious. Call a physician.

Inhalation Exposure If inhaled, remove to fresh air. If breathing becomes difficult, Call a physician.

Dermal Exposure In case of skin contact, flush with copious amounts of water for at least 15 minutes. Remove contaminated clothing and shoes, call a physician.



5. Fire and Hazard Data

Extinguishing Media appropriate	Water spray, Carbon dioxide. Dry chemical powder, or foam.
Fire Fighting Instructions	Protective Equipment: Wear self-contained breathing apparatus and protective clothing to prevent contact with skin and eyes.

6. Accidental release measures.

Procedure(S) of Personal Precaution(S)	Exercise appropriate precautions to minimize direct contact with skin or eyes and prevent inhalation of dust.
Method for Cleaning Up	Sweep up, place in a bag and hold for waste disposal. Avoid raising dust. Ventilate area and wash spill site after material pickup is complete

7. Storage

Handling	User Exposure: Avoid inhalation. Avoid contact with skin or eyes and clothing. Avoid prolonged or repeated exposure.
Storage	Suitable: Store in a well-closed container away from moisture. Store at ambient temperatures.

8. Control Methods/Personal Protection

Engineering Controls	Safety shower and eye bath.
Personal Protective Equipment	Respiratory: Wear dust mask. Hand: Protective gloves. Eye: Chemical safety goggles.
General Hygiene Measures	Wash thoroughly after handling.

9. Physical and Chemical Properties

Appearance	Fine red to red brown
Solubility	Soluble in Hot Water



10. Stability and Reactivity

Chemical Stability	Stable.
Hazardous Polymerisation	will not occur.
Material to Avoid	Strong basis, strong acids.
Hazardous Decomposition Products not known	Nature of decomposition products

11. Toxicological Information

Route of Exposure

Skin Contact	May cause skin irritation.
Skin Absorption through skin.	May be harmful if absorbed
Eye Contact	May cause eye irritation.
Inhalation	May be respiratory tract. May be harmful if inhaled irritating to mucous membranes and upper
Ingestion	May be harmful if swallowed.
Signs and Symptoms	To the best of our knowledge, the chemical, physical, and toxicological properties have not been thoroughly investigated.

12. Ecological Information

No Data Available

13. Disposal Considerations

Dissolve or mix the material with a combustible solvent and burn in a chemical incinerator equipped with an afterburner and scrubber. Observe all federal, state and local environmental regulations.



14. Transport Information

D.O.T

Proper Shipping Name: Acai Berry Extract
Non-Hazardous for transport
This Substance is considered to be non-Hazardous for transport

IATA Non-Hazardous for Air Transport

15. Regulatory Information

Caution: Avoid contact and inhalation

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
2	Shelf Life updated to Minimum 2 Years from 2 Years, also the format has been updated and the colour variation statement added	No
3	<p>Updated Yeast & Moulds from Max 50cfu/g to Max 100cfu/g. The format has also been updated.</p> <p>Removed: Aflatoxins: Max 0.2ppb Phosphate Organics: Max 1ppm Pesticide Residues: Max 1ppm Total Heavy Metals: Max 20ppm P.aeruginosa: Absent S.aureus: Absent</p> <p>These changes were made so that our specifications match those of the supplier.</p>	Yes

Document Approval

Originator Job Title	QC Technician	Approver Job Title	Quality Specialist
 Julia Otto (May 2, 2017)		 Lucia Valle (May 2, 2017)	













Acai Berry Extract - P34163 - Technical Dossier

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05/02/2017

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