



### TECHNICAL DATA SHEET

**PRODUCT:** GRAVIOLA LEAVES POWDER  
**CODE:** GRL.00.004.030.1000  
**SCIENTIFIC NAME:** *Annona muricata*  
**COMMON NAME:** GRAVIOLA  
**PLANT PART USED:** LEAVES

#### COMPOSITION

100 % GRAVIOLA LEAVES

#### ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Homogeneous powder	Visual inspection
COLOR	Green	Visual inspection
ODOR	Characteristic	Organoleptic
TASTE	Characteristic	Organoleptic

#### PHYSICO-CHEMICAL FEATURES

MOISTURE	< 10 %	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
GRANULOMETRY	Mesh 40	AOAC 973.03 Chapter 2, p. 53, 19th Edition 2012

#### MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	Absence	ISO 7251:2005 Detection Method
SALMONELLA	Absence	ISO 6579:2002/Amd 1:2007
TOTAL AEROBIC COUNT	< 1 x10 <sup>5</sup> cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998, Chapter 3, January 2001
MOULD COUNT	< 1 x10 <sup>3</sup> cfu/g	ICMSF Microorganisms in Foods, 1988
YEAST COUNT	< 1 x10 <sup>3</sup> cfu/g	ICMSF Microorganisms in Foods, 1988

#### CHARACTERISTICS GAINED IN PROCESSING

Graviola leaves are selected and processed under parameters that guarantee the quality and characteristics of the product.

#### SHELF LIFE

2 years, as long as the package is stored sealed at recommended conditions.

#### PACKAGING

Doble-Layered Polyethylene bag, containing 10 Kg into carton box of 10 Kg.  
Boxes of 54 x 36 x 20 cm / Pallets of 110 x 95 x 215 cm (until 500kg/pallet)

#### LABELING

Logo labeling indicating the weight, the name of the product, batch number, date of production and expiration date.

#### RECOMMENDED USES

#### STORAGE AND TRANSPORT CONDITIONS

Store in a clean, fresh and dry place at temperatures below 25° C or 77°F. Protect from sunlight.