



TECHNICAL DATA SHEET

PRODUCT: GOLDEN BERRIES POWDER EXTRACT 12:1
CODE: GBF.00.083.071.0000
SCIENTIFIC NAME: *Physalis peruviana*
COMMON NAME: GOLDEN BERRIES
PLANT PART USED: FRUIT

COMPOSITION

100 % GOLDEN BERRIES SYRUP AND GMO FREE MALTODEXTRINE (55/45)

ORGANOLEPTIC FEATURES

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

PHYSICO-CHEMICAL FEATURES

MOISTURE	< 8 %	Food Chemicals Codex, pp. 163-164, Appendix II-C, 8th Edition (2012)
WATER ACTIVITY	< 0.6	Determination by AQUA LAB
GRANULOMETRY	Mesh 100	AACC Method 66-20 Vol.II,p.1 10Th Ed 2000

MICROBIOLOGICAL FEATURES

<i>Escherichia coli</i>	Absence	ISO 7251:2005 Detection Method
SALMONELLA	Absence	ISO 6579:2002/Amd 1:2007
TOTAL AEROBIC COUNT	< 3 x10 ³ cfu/g	FDA Bacteriological Analytical Manual c.3
MOULD COUNT	< 3 x10 ² cfu/g	ICMSF. Food microorganisms, 1988
YEAST COUNT	< 3 x10 ² cfu/g	ICMSF. Food microorganisms, 1988

NUTRITIONAL FEATURES (average values for 100g of product)

TOTAL ENERGY	363 Kcal	Determination by calculation
PROTEIN	3.22 N x 6.25 g	AOAC 984.13 On line 20 th Ed. 2016
CARBOHYDRATES	86.74g	Determination by calculation
ASHES	5.02 g	Food Chemicals Codex p.216
FAT	0.3 g	AOAC 920.39 On line 20th. Ed. 2016
VITAMIN C	44.85 mg	AOAC 967.21 On Line 19th Ed. 2012

Referential information

This analysis has an additional cost. If necessary for each batch, please consult in advance

CHARACTERISTICS GAINED IN PROCESSING

This process makes increases water solubility of this product.

SHELF LIFE

18 months while the sealed package is stored at room temperature to 25 °C (77 °F) and 60% relative humidity.

PACKAGING

Nylon Polyethylene bag, containing 5 Kg into carton box of 15 Kg.
 Boxes of 60 x 40 x 30 cm / Pallets of 120 x 100 x 235 cm (until 525 Kg/pallet)

LABELING

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

RECOMMENDED USES

Golden berries have high antioxidant value and low sugar content. Also compounds like pro-vitamin A, vitamin C, carotenoids, withanolides, etc.
 As raw material for industrial purposes like beverages, etc.

STORAGE AND TRANSPORT CONDITIONS

Keep in cool and dry environment among 20-25 °C (68-77 °F), free of plagues and strong or disagreeable odors.