



TECHNICAL DATA SHEET

PRODUCT: ORGANIC LUCUMA POWDER
CODE: LUC.00.004.031.0100
SCIENTIFIC NAME: *Pouteria lucuma*
COMMON NAME: LUCUMA
PLANT PART USED: FRUIT

COMPOSITION

100 % FRUIT PULP

ORGANOLEPTIC FEATURES

TEST	SPECIFICATIONS	METHODOLOGY
APPEARANCE	Homogeneous powder	Visual inspection
COLOR	Dark yellow to 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)
GRANULOMETRY	Mesh 60	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 ⁵ cfu/g	FDA/BAM, Online, 8th Ed. Rev. A, 1998. Chapter 3. January 2001
MOULD COUNT	< 1 x10 ³ cfu/g	ICMSF Microorganisms in Foods, 1988
YEAST COUNT	< 1 x10 ³ cfu/g	ICMSF Microorganisms in Foods, 1988

NUTRITIONAL FEATURES (average values for 100g of product)

TOTAL ENERGY	382.16 Kcal	Determination by calculation
PROTEIN	4.31 g	AOAC 970.22. On line 20th Ed. 2016
CARBOHYDRATE	87.90 g	Determination by calculation
FAT	1.48 g	AOAC 963.15. On line 20th Ed. 2016
FIBER	3.66 g	AOAC 985.29. On line 20th Ed. 2016

Referential information

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

CONTAMINANTS

LEAD	< 0.1 ppm	ICP – MS Atomic absorption
CADMIO	< 0.05 ppm	ICP – MS Atomic absorption
MERCURY	< 0.1 ppm	ICP – MS Atomic absorption
PESTICIDES	According to the organic standard	GC-MSMS, LC-MSMS

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CHARACTERISTICS GAINED IN PROCESSING

Lucuma fruits are selected and processed to ensure the quality and characteristics of the product.

SHELF LIFE

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

PACKAGING

Doble-Layered Polyethylene bag, containing 10 Kg into carton box of 20 Kg.
 Boxes of 54 x 36 x 20 cm / Pallets of 110 x 95 x 215 cm (until 1 t/pallet)

LABELING

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



RECOMMENDED USES

Lucuma is a good source of beta-carotene (vitamin A), vitamins B3 and B2 and minerals like phosphorus, calcium, iron and zinc. Gluten free.

Lucuma Powder is used as raw material for ice cream and smoothies, also as ingredient for bakery.

STORAGE AND TRANSPORT CONDITIONS

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