

Headoffice

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Product Specification Acerola Powder Organic

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Description

Also known as the Barbados cherry, Acerola originates from Central and South America. The berry is renowned for its vitamin C content containing up to as much as 40 times that of oranges. Harvest normally takes place when the berries are still green as this can mean they hold up to twice as much vitamin C as the ripened fruits. We source our freeze-dried Acerola powder from Brazil, one of the world's largest producers of Acerola. The fruits themselves deteriorate quickly once harvested, becoming essentially unusable within 3–5 days. For this reason, we freeze-dry our Acerola to preserve as much of the nutritional content as possible.

HS Code	1106309080
Country of Origin	Brazil
Accreditations	Bio/Organic in bulk and private label
Shelf life	24 months when keeping in original bag.
Storage	Below 21(°C), store in a cool dry place

Energy	1295 kJ / 307 kcal
Fat	1.1 g
Saturated fat	0.3 g
Mono unsaturated	0.2 g
Poly unsaturated	0.4 g
Carbohydrates	57.8 g
Sugars total	17.3 g
Protein.	9.1 g
Dietary fiber total	14.6 g
Salt	0.1 g

Vitamin C	14600 mg	
Calcium	171 mg	
Iron	2.1 mg	
Potassium	1943.3 mg	



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Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.

Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants

GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Animal Testing

We confirm that we do not conduct or commission animal testing of any products.