

Product Specification

Camu camu powder organic

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Description

Sourced from the Amazon Region of South America, Camu Camu is a bush which grows wild along the flood plains and is extremely flood tolerant. Traditionally used in native diets as flavouring in sweets, Camu Camu berry is also used in drinks and preserves but, owing to its high nutritional content it is increasingly being used as a food supplement. Hand selected for the best quality, raw Camu Camu organic berries are cleaned in natural water, dried and then ground into fine powder

Suggested use: 3-5g per day. Please consult your doctor before taking any nutrient-dense products.

Botanical name	Myrciaria Dubia
HS Code	1106309080
Country of Origin	Peru
Shelf life	2 years in its original bag.
Storage	Store in a cool, dry place, do not freeze, and keep away from strong direct light.

Nutritional Values	Per 100 gram
Energy	1322 KJ / 314 Kcal
Fat	2.4 g
Saturated fat	0.9 g
Mono unsaturated	1.0 g
Poly unsaturated	0.4 g



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Carbohydrates	57.4 g
Sugars total	4.2 g
Protein.	5.0 g
Dietary fiber total	21.6 g
Salt	0.0 g
Vitamins	Value
Vitamin C	6520 mg

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.