

PRODUCT SPECIFICATION

DATE OF ISSUE
23-02-2021

Organic acerola powder 17% vitaminC
NATUURLIJK NATUURLIJK PRODUCT CODE:
X1670, X1671, X1672, X1673

PRODUCTION:
27372112

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic acerola powder 17% vitaminC		
Production	27372112		
Product code	Content	EAN	Packaging
X1670	12g	8718309831929	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
X1671	50g	8718309831936	
X1672	125g	8718309831943	
X1673	500g	8718309831950	

1.2 Scientific product information

Combined ingredient		
Main use	antioxidant	
Composition	In descending order of weight; acerola juice*, cassava starch*	
Ingredients	Concentrated and spray dried acerola juice (60%)	cassava starch* (40%)
Chemical name	fruits of the <i>Malpighia punicifolia</i>	root of the <i>Manihot esculenta</i>
		The cassava starch is a technical substance and has no function in the prepared end product. It therefore doesn't need to be listed on the label of the prepared endproduct.
	* from certified organic agriculture	

1.3 Legislative product information

Country of Origin	Brasilia		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		fine powder	
Colour		yellow	
Odour/taste		characteristically, sour	

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Water content	%	max. 6	
Bulk density	g/cm ³		
Ascorbic acid Vitamin C	%	min. 17	
Ash	%	6,8	
pH		3,5-5,5	10% solution
Particle size	mesh	40 (min. 90%)	

2.2 Microbiological data

Total plate count	Kve/g	< 10.000	
Moulds	Kve/g	< 500	
Yeasts	Kve/g	< 500	
Coliforms	Kve/g	< 100	
E Coli	in 10g	negative	
Salmonella	in 25g	negative	
Staphylococcus aureus	in 10g	negative	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1143	
Energy	kcal/100g	273	
Protein	g/100g	2,1	
Carbohydrate:	g/100g	66	
Of which Sugars	g/100g	31,9	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	<0,1	
Of which Saturated	g/100g	<0,1	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		
Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		

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Organic acid	g/100g		
Dietary fiber	g/100g	0,5	

2.4.2 Minerals

Sodium (Na)	mg/100g	360	
Sodium chloride (NaCl)	g/100g	0,9	

2.4.3 Vitamins

Vitamin C	%	min. 17	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Pulses	✗		
Barley			
Beef	✗		
Cacao	✗		
Corn	✗		
Carrot	✗		
Celery and celery products	✗		
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	✗		
Chicken	✗		
Coriander	✗		
Crustaceans and Shellfish	✗		
Eggs and egg products	✗		
Fish and fish products	✗		
Glutamate	✗		
Lupin and products thereof	✗		
Milk and milk products (including Lactose)	✗		

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Molluscs and products thereof	X		
Mustard and mustard products	X		
Nuts and products thereof (i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts)	X		
Peanuts and peanut products	X		
Pork	X		
Sesame and sesame products	X		
Soybean and soybean products	X		
Sulphite (E221 – E228)	X		
Sulphur dioxide (>10mg/kg)	X		

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Vegetarian	✓	Vegans	✓

3.3 GMO Declaration:

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

3.4 Irradiation:

This product is not treated with ionizing radiation .

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool (14-20°C), and dry in a well-ventilated place.
Shelf life	24 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

1 kg of acerola powder corresponds to about 11 kg of fresh fruit.

Dosage: 3 grams for 1 liter of cold beverages

Acerola powder is used as an antioxidant. It prevents discoloration of fruit and vegetable preserves and fruit purees.

Bread improver

Acerola powder as a bread improver increases the gas-holding capacity of wheat dough and thus increases the airiness of the bread. A weak flour requires more acerola powder than a strong flour (gluten quality). The more air that is incorporated during the kneading process, the more effective the acerola powder.

Example of the influence of acerola powder on bread dough and bread:

Bread dough	
Too little acerola powder	Too much acerola powder
Weak Too stretchy Soft Sticky, difficult to process mechanically	Stiff Short Tough Difficult to process mechanically

Bread	
Too little acerola powder	Too much acerola powder
Irregular pores Small volume Soft crust	Large pores Small volume, wild rupture Hard crust

The active ingredient in acerola powder is vitamin C, or natural ascorbic acid. Ascorbic acid is an oxidative flour improver. Ascorbic acid itself is a reducing agent that is converted into dehydroascorbic acid during kneading using enzymes and oxygen. Dehydro-ascorbic acid is actually the oxidatively acting flour improver.

During the baking process, dehydro-ascorbic acid is broken down and is no longer present in the baked product.

Dosage in bread products:

Acerola powder 0.018% on the flour weight to improve gluten quality.

The optimal addition mainly depends on the extraction. For flour, the addition is around 12-24 grams per 100 kg (0.012-0.024%). With half-meal and wholemeal flour, this varies from 18-47 grams per 100 kg (0.018-0.047%).

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6.2 Dictionary

NL	The Netherlands	acerola poeder
GB	Great Britain (UK)	acerola powder
DE	Germany	Acerola Pulver
FR	France	poudre d'acérola
ES	Spain	polvo de acerola
PT	Portugal	pó de acerola
IT	Italy	acerola in polvere
DK	Denmark	acerola pulver
NO	Norway	acerola pulver
SE	Sweden	acerolapulver
FI	Finland	acerola-jauhe
IS	Iceland	acerola duft
CZ	Czech Republic	prášek aceroly
SK	Slovak Republic	prášok z aceroly
HU	Hungary	acerola por
HR	Croatia (Hrvatska)	acerola u prahu
GR	Greece	σκόνη acerola
SI	Slovenia	acerola v prahu
PL	Poland	proszek z aceroli
RO	Romania	pulbere de acerola
BG	Bulgaria	ацерола на прах
RU	Russian Federation	порошок ацеролы
TR	Turkey	aserola tozu

7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.