

PRODUCT SPECIFICATION

DATE OF ISSUE
07-01-2026

NATUURLIJK
NATUURLIJK
special food ingredients

ORGANIC ACEROLA POWDER 17% VIT.C

**PRODUCT
CODE: 37**

T061123M000000A061025

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic acerola powder 17% vitamin C		
Product code	37		
Product number	Content	EAN	Packaging
1670	12g	8718309831929	Plastic jar and screw lock cap with warranty seal. Jar =  Cap = 
1671	50g	8718309831936	
1672	125g	8718309831943	
1673	500g	8718309831950	
1936	7kg	8718309834586	Blue bag =  in box with warranty seal.

1.2 Scientific product information

Combined ingredient		
Main use	Antioxidant, bread improver, food and drink fortification	
Chemical name	Organic extract acerola powder (>17% Vitamin C, with Maltodextrin)	
Composition	In descending order of weight; acerola juice*, maltodextrin*	
Ingredients	Concentrated and spray dried acerola juice (55%)	maltodextrin* (45%)
Chemical name	fruits of the Malpighia glabra L. Acerola Cherries	maltodextrin from corn
		The maltodextrin 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	Brazil	HS code (customs)	21069030
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	
Labeling Guidelines for Use in food or drinks.		organic acerola powder, or, organic acerola extract	

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2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		fine powder	
Colour		yellow to dark orange	
Odour/taste		characteristically	
Moisture	%	≤ 6	
Ascorbic acid Vitamin C	%	> 17	
Particle size	mesh	70-80 (180µm)	
Bulk density	g/ml	0,4-,06	
Tapped density	g/ml	0,5-0,7	

2.2 Microbiological data

Total plate count	CFU/g	≤ 10.000	
Molds and yeasts	CFU /g	≤ 100	
Enterobacteriaceae	CFU /g	absent	
E Coli	CFU /g	absent	
Salmonella	in 25g	absent	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	1667	
Energy	kcal/100g	393	
Protein	g/100g	2,3	
Carbohydrate:	g/100g	87,2	
Of which Sugars	g/100g	5,4	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	<0,5	
Of which Saturated	g/100g	<0,1	
Mono-unsaturated	g/100g		
Poly-unsaturated	g/100g		

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Transfatty acids	g/100g		
Cholesterol	mg/100g		
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	7,8	

2.4.2 Minerals

Salt (NaCl)	g/100g	0,25	
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2.4.3 Vitamins

Vitamin C	mg/100g	17000	
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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains
Eggs and products thereof	✗
Cereals containing gluten and products thereof	✗
Lupin and products thereof	✗
Milk and products thereof (including Lactose)	✗
Sesame seeds and products thereof	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✗
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗
Celery and products thereof	✗
Peanuts and products thereof	✗
Mustard and products thereof	✗
Fish and products thereof	✗
Molluscs and products thereof	✗
Soy and products thereof	✗
Crustacea and products thereof	✗

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Vegetarian	✓	Vegans	✓
Kosher	✓	Halal	✓

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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 come into contact with genetically modified organisms.

3.4 Irradiation:

This product is not gamma-irradiated, not treated with ionizing radiation and does not contain any raw materials or packaging that were subject to a treatment with ionizing radiation, in accordance with the Directives 1999/2/EC and 1999/3/EC.

4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool (14-25°C), dark and dry (<65% RH). The product is very hygroscopic so proper storage conditions must be followed. Consume the entire package shortly after opening.
Shelf life	36 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

Acerola powder is used as an antioxidant, bread improver, and for food and drink fortification. Acerola powder has a mild and fruity flavor. Great to enrich your breakfast or smoothie with its high natural vitamin C content of 17%.

As an antioxidant, acerola powder prevents discoloration of fruit and vegetable preserves and fruit purees.

Acerola powder as a bread improver, increases the gas-holding capacity of wheat dough and thus increases the airiness of the bread.

Ingredients: Acerola powder*, maltodextrin*
*organic

Dosage:

3 grams for 1 liter of cold beverages

Cereal bar 1,2%

Food supplement 0,3%

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.

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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%).

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

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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.