

# TECHNICAL SPECIFICATION

Code: F.POP.QUA.01.03

Revision: 03

Date: 10/01/22

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## AÇAÍ POWDER

1. TECHNICAL INFORMATION				
<b>Product Description:</b>	The product is obtained by spray drying the natural pulp of the fruit with a carrier agent. With levels of antioxidant compounds that may vary according to the desired specification. Manufactured, stocked and packaged in compliance with food safety standards.			
<b>Código do Produto</b>	PACAID			
<b>Product code</b>	Açaí filtered pulp, maltodextrin			
<b>Regulatory requirement:</b>	Product exempt from mandatory sanitary registration according to RDC No. 240/2018, other requirements see master list of documents.			
2. PHYSICAL, CHEMICAL AND BIOLOGICAL CHARACTERISTICS AS TO FOOD SAFETY				
ITEM	PARAMETERS	ASSURED VALUE	UNITY	TYPE OF ANALYSIS
<b>Physical characteristics:</b>	<i>Fragments of insects indicative of failures of good practices</i> <sup>3</sup>	25 in 225 g	g	<b>AFS</b>
<b>Chemical characteristics:</b>	<i>Aflatoxins(B1 + B2 + G1 + G2)</i> <sup>1</sup>	Max. 10,0	mcg/kg	<b>AFS</b>
	<i>Ochratoxin A</i> <sup>1</sup>	Max. 10,0	mcg/kg	<b>AFS</b>
<b>Biological features:</b>	<i>Molds and Yeasts</i> <sup>2</sup>	Max. 1000	UFC/g	<b>AFS</b>
	<i>Escherichia coli</i> <sup>2</sup>	Max. 10	UFC/g	<b>AFS</b>
	<i>Salmonella sp</i> <sup>2</sup>	Absent	Absent/25g	<b>AFS</b>
Regulatory requirements for analysis: 1RDC No. 722, of July 1, 2022 and IN No. 160, OF July 1, 2022; 2RDC No. 724, OF July 1, 2022 and IN No. 161, OF JULY 1, 2022; 3RDC 623 of March 9, 2022				
Magama has an HACCP plan that ensures that a product is obtained free of chemical, physical or microbiological contamination, ensuring that all hazards are reduced to acceptable levels or eliminated. We do not carry out analyzes of pesticides, mycotoxins, microscopy and macroscopy, but when applicable, we require our suppliers to control the risk of these contaminants.				
3. ACCEPTANCE CRITERIA				
<b>Organoleptic Characteristics:</b>	<b>PARAMETERS</b>	<b>ASSEGURADO</b>		<b>TYPE OF ANALYSIS</b>
	Physical form	Powder		<b>LIB</b>
	Color	Purple ranging from light to dark		<b>LIB</b>
<b>Physical - Chemical Characteristics:</b>	<b>PARAMETERS</b>	<b>ASSURED VALUE</b>	<b>UNITY</b>	<b>TYPE OF ANALYSIS</b>
	Moisture	≤ 6,0	%	<b>LIB</b>
	pH (10% solution) at 25°C	3,5 - 4,5	n.a	<b>LIB</b>
	Granulometry (80 mesh)	Min. 40	%	<b>LIB</b>
	Apparently density	0,3000 to 0,6000	g/ml	<b>LIB</b>
<b>Caption 1:</b> <b>AFS:</b> Food safety analysis performed in the HACCP validation of the product with an accredited and independent laboratory, monitored with the customer as needed and whenever there are changes in the manufacturing process.				
<b>Caption 2:</b> <b>LIB:</b> Analysis for batch release carried out with Magama's internal laboratory according to validated standard methodologies.				
4. PACKAGING, STORAGE AND TRANSPORT				
	<b>Type</b>	<b>Description</b>	<b>Especificação</b>	

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<b>Packaging that come into contact with the product:</b>	Plastic packages	Plastic bags, big bags, containers according to customer needs.	That migrate less than the established in RDC Resolutions nº 51 and 52 of 2010, GMC MERCOSUR nº 32/10 and nº 15/10; RDC No. 17 of 2008 and 56 of 2012
	Secondary Paper Packaging	Cardboard boxes, kraft bags, according to customer requirements.	Secondary packaging that does not come into direct contact with the product.
<b>Expiration date:</b>	24 months from the date of manufacture when stored in original, sealed packaging and stored in a dry place protected from light.		
<b>Storage conditions:</b>	Store on pallets, in a covered, dry, ventilated place at room temperature, protected from light. This product may be hygroscopic.		
<b>Distribution and delivery condition:</b>	Distribution and delivery according to the customer's location, under closed transport and not directly exposed to bad weather. There is no need for a refrigerated environment or temperature control. The product cannot be transported with other materials that may cause contamination such as chemicals, allergens, etc.).		

**5. LABELING, CUSTOMER/CONSUMER INFORMATION AND INTENDED USE**

<b>TClient type and Main Applications:</b>	Indústrias fabricantes de produtos alimentícios, cosméticos, nutracêuticos. As principais aplicações podem ser preparações culinárias (sucos, doces ou sobremesas) e/ou aplicações industriais como: sorvetes, jujubas, suco em pó, pastilhas de frutas, energéticos, água saborizada, produtos encapsulados e etc.
<b>Handling and preparation instructions:</b>	Handle the product under hygienic conditions, in an environment free from contact with water. For preparation, consider powder with pulp:maltodextrin equivalence of 1:2. For powder dilution, the use of mechanical stirrers is recommended, when using large amounts of powder.
<b>Intent of Use</b>	This ingredient will be transformed into other products for end consumers, whether food, cosmetics or nutraceuticals.
<b>Unintentional Use</b>	ATTENTION although this product is of vegetable origin and can be consumed as it is sold, the consumption of the fruit in natura should not be substituted for a richer diet.
<b>Labeling Requirements:</b>	Labels must contain the following information: manufacturing date, expiration date, batch number, product name, factory name, ingredients, CNPJ, mass or volume, code, seal number, approval status. Each batch of product comes with an Analysis Report. For direct sale to the final consumer, the labeling must comply with RDC No. 360, OF DECEMBER 23, 2003, informing the nutritional composition of the product.

**6. GMO DECLARATION**

According to the declaration of our suppliers, we inform you that we cannot guarantee that the manufacture of this product does not involve raw materials of transgenic origin.

**7. ALLERGEN DECLARATION**

In this product there is no possibility of presence due to the origin, intentional or accidental, of any allergenic substance contained in RDC N° 26/2015, this can be verified by the Allergen control plan.

**8. BSE / TSE DECLARATION**

This product is BSE (Bovine Spongiform Encephalopathy)/TSE (Transmissible spongiform encephalopathies) free.

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<b>9. CERTIFICATION STATUS</b>						
<b>ORGANIC</b>	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>	Not applicable	<input checked="" type="checkbox"/>
<b>KOSHER</b>	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>	Not applicable	<input checked="" type="checkbox"/>
<b>HALAL</b>	Yes	<input type="checkbox"/>	No	<input type="checkbox"/>	Not applicable	<input checked="" type="checkbox"/>
<b>FSSCC 22000</b>	Yes	<input checked="" type="checkbox"/>	No	<input type="checkbox"/>	Not applicable	<input type="checkbox"/>
<p><i>This document is intended as a guideline for the proper handling of the product and it is the responsibility of the manufacturer to determine the regulatory suitability of this information for its marketing/use. This information has been compiled from various technical publications believed to be true and based on our experience.</i></p>						
Developer:		Eng. Chemistry Joyce Kimberlly		CRQ: 14303107	Approved: Yaniv Amaral (Operational director)	