

CUPUAÇU POWDER

1. TECHNICAL INFORMATION				
Product Description:	The product is obtained by spray drying the natural pulp of the fruit with a carrier agent. The properties of this product make it suitable for use in various applications in the food, beverage and cosmetics industries.			
Product code	PCD			
Composition:	Cupuaçu filtered pulp, maltodextrin.			
Regulatory requirement:	Product exempt from mandatory sanitary registration according to RDC No. 27/2010 ANVISA -MS, other requirements see master list of documents.			
2. PHYSICAL, CHEMICAL AND BIOLOGICAL CHARACTERISTICS AS TO FOOD SAFETY				
*Physical characteristics in accordance with the parameters of RDC No. 14, March 28, 2014	Determine Acid-Insoluble Ash	Dead Mites	Insect fragments indicative of GMP failures	
	1.5% sand	Max. of 5 in the analyzed rate	25 in 225g	
*Chemical characteristics according to RDC No. 487, of March 26, 2021	Arsenic	Lead	Cadmium	
	Max. 0,2 mg/kg	Max. 0,1 mg/kg	Max. 0,1 mg/kg	
*Microbiological parameters according to RDC No. 331, of December 23, 2019 and IN No. 60, of December 23, 2019	Salmonella	Escherichia coli	Molds and yeasts	
	Absent/25g	Absent/g	≤ 1000 ufc/g	
ACCEPTANCE CRITERIA				
Organoleptic Characteristics:	PARAMETERS	INSURED		TYPE OF ANALYSIS
	Physical form	Powder		LIB
	Color	White to yellowish white		LIB
Physical - Chemical Characteristics:	PARAMETERS	ASSURED VALUE	UNITY	TYPE OF ANALYSIS
	Moisture	≤ 6,0	%	LIB
	pH (10% solution)	3,0 to 4,0	n.a	LIB
	Granulometry (80 mesh)	Min. 40%	%	LIB
	Solubility			
	Apparently density	0,3000 to 0,6000	g/ml	LIB
LIB: Analysis for batch release				
REF: Benchmark analysis, guaranteed by the supplier				
3 PACKAGING, STORAGE AND TRANSPORT				
Packaging that come into contact with the product:	Type	Description	Specification	
	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	
Expiration date:	24 months from the date of manufacture when stored in original, sealed packaging and stored in a dry place protected from light.			
Storage conditions:	Store on pallets, in a covered, dry, ventilated place at room temperature, protected from light. This product may be hygroscopic.			
Distribution and delivery condition:	Distribution and Delivery according to the customer's location, under closed transport that is not directly exposed to bad weather. Under ambient temperature.			

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4 LABELING, CUSTOMER/CONSUMER INFORMATION AND INTENDED USE	
TClient type and Main Applications:	Manufacturers of food products, cosmetics, nutraceuticals. The main applications can be culinary preparations (juices, sweets or desserts) and/or industrial applications such as: ice cream, jelly beans, powdered juice, fruit tablets, energy drinks, flavored water, encapsulated products, body lotions, shampoo, conditioner, etc.
Handling and preparation instructions:	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.
Intent of Use	This ingredient will be transformed into other products for end consumers, whether food, cosmetics or nutraceuticals.
Unintentional Use	Not known.
Labeling Requirements:	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.
5 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.	
6 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.	
Magama Industrial Ltda Food Safety Management System (FSMS) recommended in the FSSC 22000 scheme	
<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>	
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