TECHNICAL SPECIFICATION

Code: F.POP.QUA.01.03 Revision: 02 Date: 07/04/21

Update: 17/11/2021

GUARANA EXTRACT POWDER

1. TECHNICAL INFORMA		AEXIKACI	TOVOLIN		
1. TECHNICAL INFORMA	The product is obtained by extr	acting, concentra	ting and drying in	a spray dryer the dri	ed seeds of Guaraná
Product Description:	(Paullinia Cupana) added with a carrier agent. The properties of this product make it suitable for use in various applications in the food and beverage industries.				
Product code:	EGD				
Composition:	Guarana extract, 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 CHARACTERIST	ICS AS TO FOOD	SAFETY		
*Physical characteristics in accordance with the parameters of the RDC nº 14, 28 de Março de 2014		Sand	Dead mites	Fragments of insects indicative of faults in BPF	
		1,5% sand	Max. of 5 in the analyzed rate	25 in 225g	
*Chemical characteristics according to RDC nº 487, de 26 de Março de 2021		Arsenic	Lead	Cadmium	
		Max. 0,2 mg/kg	Max. 0,2 mg/kg	Max. 1 mg/kg	
	cording to the RDC nº 331, de nº 60, de 23 de Dezembro de	Salmonella	Escherichia coli	Molds	and yeasts
2019 - 2019 e 114 11		Absent/25g	Absent/g	≤ 10)00 ufc/g
ACCEPTANCE CRITERIA	4				
Organoleptic Characteristics:	PARAMETERS		INSURED		TYPE OF ANALYSIS
	Physical form		Powder		LIB
	Color		Brown varying the tone from light to dark.		LIB
	Odor		Characteristic		LIB
	Flavor		Characteristic		LIB
Physical - Chemical Characteristics:	PARAMETERS		ASSURED VALUE	UNID	TYPE OF ANALYSIS
	Moisture		≤ 6,0	%	LIB
	pH (solution to 10%) a 25°C		4,0 to 6,0	n.a	LIB
	Caffeine content		Min. 4,5	%	LIB
	Granulometry (80 mesh)		Min. 40%	%	LIB
	Apparently density		0,3000 to 0,6000	g/ml	LIB
LIB: Analysis for batch release					
REF: Benchmark analysis, guard	anteed by the supplier				
3. PACKAGING, STORA	GE AND TRANSPORT				
	Type	Desc	ription	Specification	
Packaging that come into contact with the product:	Plastic packages	Plastic bags, big according to cus	IRIN Recollitions no 51 and 57 of		51 and 52 of 2010,
	Secondary Paper Packaging	Cardboard boxes	s, kraft bags.	Secondary packaging that does not come into direct contact with the product.	
Expiration date:	24 months from date of manufacture when stored in sealed, original packaging.				
Storage conditions:	Store on pallets, in a covered, dry, ventilated place at room temperature. No need for humidity control. This product may be hygroscopic.				
•	Distribution and Delivery accordirectly exposed to bad weathe			der closed transport	as long as it is not
				=	
. LADELING, CUSTOME	ER/CONSUMER INFORM	ATION AND II	NIENDED USE		

Magama Industrial LTDA

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	THILLOR SWEETS OF DESCRIPT AND OF INDIRETIAL ANDIRESTIONS SHOW AS THE CREAM TELLY DESCRIPTION THING THILL	
Handling and preparation instructions:	Ipreparation consider powder concentrated in catteine. For powder dilution, the use of mechanical stirrers is	
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.

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.

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