



AMAZONIA BIO

CERTIFICATE OF ANALYSIS

ORGANIC ACEROLA PUREE (SINGLE STRENGTH)

CODE: B25002PPPSS9BEM

ANALYSIS: Oct 25th, 2020



Acerola Puree is obtained from ripe fruits following the strictest planting standards; processed under high technology; and submitted to pasteurization process. No added sugar, coloring, or preservatives. Free from foreign matters.



NAME: Acerola Puree

SCIENTIFIC NAME: *Malpighia punicifolia*

ORIGIN: Amazonian rainforest biome, northern Brazil

SHELF LIFE: 24 months from production date (Oct 25th, 2020)

BATCH NUMBER: 21721

INGREDIENTS: Acerola cherries

The information contained in this data sheet represents, to the best of our knowledge, an accurate and reliable representation data for this material. We recommend our customers to conduct their own tests to determine the suitability of our products for their own specific purposes. Statements contained herein should not be considered as a warrant of any kind, expressed or implied, and no liability is accepted for the infringement of any patent. All photos of this document are merely illustrative.



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From Amazonia to you, the acerola cherry is a small-sized juicy fruit with a delicate sweet and sour flavor, which can best be described as a tasty combination of lime and strawberry.

In huge demand, this tiny cherry with bright red and thin skin has an exceptionally high concentration of Vitamin C, an impressive antioxidant that boosts the immune system, which aids in the prevention of influenza and colds.

The acerola cherry is also commonly used as a 100% natural substitute for ascorbic acid due to its high Vitamin C that prolongs the shelf-life of products as well as adding great taste, color and nutritional properties to them. Further, it is proven that natural vitamin C is better absorbed by humans to better absorb than synthetic ascorbic acid.

PHYSICAL AND CHEMICAL CHARACTERISTICS**

DESCRIPTION	STANDARDS
APPEARANCE*	Thick paste.
COLOR*	As per standard.
TASTE AND ODOR*	Typical.
ACIDITY (malic acid - g per 100 g)	1.22
BRIX	6.83
PH	3.22
ASCORBIC ACID (mg per 100 g)	1,743

*There might be slight differences in sensorial characteristics due to natural variation in raw material.

**The values of these tables are for reference only and were achieved by analysis made on randomly chosen batches of the product.

MICROBIOLOGICAL CHARACTERISTICS**

DESCRIPTION	STANDARDS
TOTAL PLATE COUNT (cfu per ml)	1 X 10 ¹
TOTAL COLIFORMS (per ml)	Absent
YEAST AND MOULD (cfu per ml)	Absent