

# Produktspezifikation

## *Product specification*

### Physalis getrocknet

*PHYS\_002*

<b>COMMERCIAL NAME :</b>	Dried Goldenberries
<b>SCIENTIFIC NAME :</b>	<i>Physalis peruviana</i>
<b>COMMON NAMES :</b>	Dried Goldenberry, Physalis, Incaberries, Cape gooseberry, Aguaymanto, Uchuva.

#### GENERAL INFORMATION

##### HISTORY

Goldenberries (*Physalis peruviana*) are an exotic fruit originally from South America.



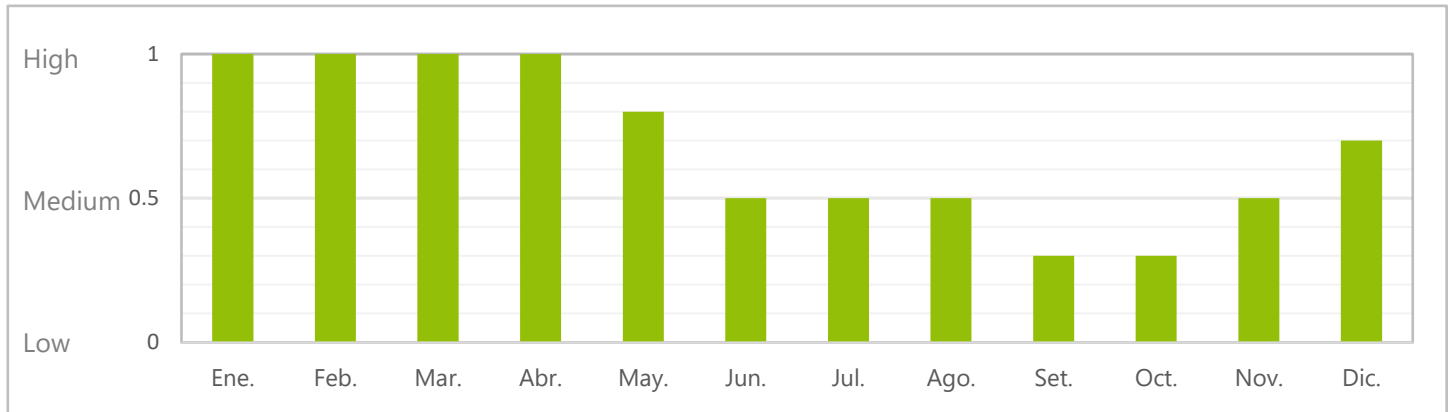
##### INTENDED USE BY THE CONSUMER

Dried Goldenberries are prized for its pleasant sweet taste and smell, and has become an excellent additive for various preparations of cakes, ice cream and other desserts. It can also be consumed directly as a snack or in smoothies.

Culinary usage: Pastry, drinks, dry snacks, cookies, cakes, juice, etc.

Industrial usage: Ice cream, drinks, etc.

## AVAILABILITY



## PRODUCT CHARACTERISTICS

COMPOSITION	100% Natural (without additional chemical additives)
ORIGIN	Highland of the Andes of Peru
RAW MATERIAL	Unprocessed Goldenberry Fruits
PRESENTATION	Whole dried fruit – Raw available

## PRODUCTION PROCESS

All components and direct contact surfaces are food grade



## ORGANOLEPTIC AND PHYSICAL CHARACTERISTICS

COLOR	Orange in different tones
ODOR	Characteristic, without foreign odors
FLAVOR	Characteristic, without foreign flavor
MOISTURE CONTENT	< 14%
APPEARANCE	Dried fruit, raisin shaped
PARTICLE SIZE	11 – 17 mm
Broken/Burned	0.0001% max
Foreign Matter Vegetative: (shell fragments, seeds)	0.0001% max
BRIX	15 to 16
pH	3.5 to 4.0

## CHEMICAL CHARACTERISTICS

### PESTICIDE RESIDUES

ORGANIC PRODUCTS	No pesticide residues
CONVENTIONAL PRODUCTS	Maximum permissible limits according to the Codex Alimentarius or country of destination

Multiresidue determination of pesticides by LC-MS/MS and GC/MS including high fat content

### LIMITS OF CONTAMINANTS

HEAVY METALS	SPECIFICATION	TEST METHOD
Lead	</= 0.1mg/kg	EPA 200.7, Rev 4.4, 1994
Cadmium	</= 0.05mg/kg	EPA 200.7, Rev 4.4, 1994

TOXINS / MYCOTOXINS	SPECIFICATION	TEST METHOD
Total aflatoxins (B1+B2+G1+G2)	</= 4 ug/kg	EPA 200.7, Rev 4.4, 1994

### MICROBIOLOGICAL CHARACTERISTICS

PARAMETER	ALLOWABLE LIMIT	TEST METHOD
Aerobic mesophilic	< 10,000 ufc/g	AOAC 990.12
Molds	< 100 ufc/g	AOAC 997.02
Yeast	< 100 ufc/g	AOAC 997.02
Coliforms	< 100 ufc/g	AOAC 991.14
E.coli	Absent	AOAC 991.14
Salmonella	Absent/25g	AOAC 989.13

## GUARANTEES

GMO	We do not use any kind of input or raw material that can proceed from Genetically Modified Organisms (GMO) in the production process of Dried Goldenberries.
ALLERGEN	We do not use inputs or products that may contain allergens in the production process of Dried Goldenberries.
GLUTEN FREE	We do not use any kind of input or raw material that can contain Gluten in the production process of Dried Goldenberries.

## CERTIFICATIONS

ORGANIC USA	Control Union Certifications
ORGANIC EU	Control Union Certifications
ORGANIC CANADA	Control Union Certifications
ORGANIC JAPAN	Control Union Certifications
KOSHER	Orthodox Union
GMP	NSF International Peru
HACCP	NSF International Peru

## EXPECTED SHELF LIFE

18 months hermetically sealed

## STORAGE AND SHIPPING CONDITION

The product should be stored in a cool and dry place at room temperature (15 °C - 25° C) with relative humidity <70%. It is guaranteed that the shipping is done in a clean and good-condition transport without any contaminants and hazards that may affect the quality of the product and are classified as safe.

## PACKAGING AND NET WEIGHT

1 kg, PET bag

**Nutritional Information**  
**ORGANIC DRIED GOLDENBERRIES**  
**(*Physalis peruviana*)**

	<b>Per 100 g</b> <b>%Reference Intake RI</b>	
Energy	330 Kcal / 1380,72 kJ	17 %RI
Fat	8.0 g	10 %RI
Of which Saturated	0 g	0 %RI
Carbohydrate	47.0 g	21 %RI
Of which Sugars	38.0 g	76 %RI
Dietary fiber	11.0 g	39 %RI
Protein	7.0 g	14 %RI
Salt	5.0 g	0 %RI
Vitamin C	40.0 mg	89 %RI

Salt content is exclusively due to the presence of naturally occurring sodium.  
Reference intake of an average adult (8 400 kJ / 2 000 kcal)

**INGREDIENTS:** Organic Goldenberries 100%