



PRODUCT: Quick Freeze Dried Maquiberry Powder

Product code: MAQ-QFD-PWD-01

Revision: 08

SPECIFICATIONS	RANGE
Moisture	2% - 5%
Water activity	0.05 - 0.35
Color	Typical of Maquiberry
Flavor	Typical of Maquiberry
Foreign material	none
Mesh size	93% < 315 um
Appearance	powder

MICROBIOLOGICAL

SPECIFICATIONS	TOLERANCE	METHOD
Yeast and Mould (CFU per g)	< 1,000	NCh 2734 Of 2002
E coli (MPN per g)	< 3	NCh 2636 Of 2001
Coliforms (MPN per g)	< 3	NCh 2635 Of 2002
Salmonella spp (per 25g)	Absence	NCh 2675 Of 2002
TPC (Total Plate Count CFU per g)	< 50,000	NCh 2659 Of 2002

STORAGE RECOMMENDATIONS

Carefully seal the package after opening it. Store in a cool and dry environment

EXPECTED SHELF-LIFE

24 months, when properly stored

NUTRITIONAL INFORMATION: (Nutrient per 100g)

	100g
Energy (Kcal)	227,90
Proteins (g)	6,20
Total Fat (g)	8,30
Saturated Fat (g)	1,34
Monounsaturated Fat (g)	3,12
Polyunsaturated Fat (g)	3,82
Available Carbohydrates (g)	32,10
Sugar (g)	30,50
Dietary Fiber (g)	48,80
Sodium (mg)	3,00

These specifications are subject to change

Procesos Naturales VILKUN SA, www.vilkun.com, General López Km. 7, Fundo Santa Elena, Comuna de Vilcún, Ciudad de Temuco, Cautín-IX, CHILE