



PRODUCT: Quick Freeze Dried Organic Maqui berry Powder

Product code: MAQO-QFD-PWD-01

Revision: 13

SPECIFICATIONS	RANGE	METHOD
Moisture	2% - 5%	Halogen Heating System
Water activity	0.05 - 0.35	AOAC 978.18D
Color	Deep purple, Typical of Maqui berry	Visual
Flavor	Typical of Maqui berry	Sensorial
Mesh size (35 mesh)	>96.00%	AOAC 965.22
Appearance	Powder	Sensorial
EVM per case	Absence	Visual
Foreign Material	Absence	Visual

1. MICROBIOLOGY

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)	< 5,000	NCh 2659 Of 2002

STORAGE RECOMMENDATIONS

Store in a cool and dry environment

Once open, maintain and carefully seal the package.

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
Total Fiber (g)	48,80
Dietary Fiber (g)	46,40
Soluble Fiber (g)	2,40
Sodium (mg)	3,00
Calcium (mg)	235
Magnesium (mg)	79,8

These specifications are subject to change

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