Uhtco Corporation

CAMU CAMU C++®
Organic Camu Camu Powder

Technical Data Sheet

Analysis	Unit	Specification / Results
Botanical name		*Myrciaria dubia*
Origin		Peru
Parts used		Fruit
Product name		Camu Camu C++®
Ratio of concentration		30:1
Presentation		Solid
Lot number		2088
Manufacturing date		April 2018
Best Before		April 2021
Lot size		1.5 Tons
Physical and Chemical Characterization I		
Colour		Brown / Light Brown
Odour		Characteristic
Taste		Characteristic
Appearance		Solid
Added Ingredients		None
Physical and Chemical Characterization II		
Protein	g / 100 gr	5.80
Humidity	g / 100 gr	6.90
Fat	g / 100 gr	3.20
Fiber	g / 100 gr	4.90
Ashes	g / 100 gr	2.10
Energy	Kcal / 100 gr	380.00
Kcal. From Protein	%	6.10
Kcal. From Fat	%	7.60
Kcal. From Carbohydrates	%	86.30
Vitamin C	g / 100 gr	18.91
Carbohydrates (incl. Dietary Fibre)	g / 100 gr	82.00
Microbiological Characterization III		
E. Coli	NMP/g	<3
Salmonella	per 25g	Absent
Mould	UFC/g	<10 Estimate
Yeast	UFC/g	<10 Estimate
Total Coliforms	per 1g	Absent
Aerobic Mesophile	UFC/g	10 Estimate
Physical and Chemical Characterization IV		
Organochlorine Pesticides		Negative
Organophorphorrus Pesticides		Negative
Physical and Chemical Characterization V		
Mercury	mg/kg	<0.04
Cadmium	mg/kg	<0.32
Lead	mg/kg	<0.034
Arsenic	mg/kg	<0.06
Additives VI		
Additives	None	
Packing VII		
Pack 1	First Use Trilaminated Polyethylene Bags reinforced with Nylon x 5 Kg	
Case	First Use Carton box containing 2 bags x 5 Kg	
Purposes VIII		
Food industry	Food / Food supplements	
Characteristics IX		
Natural source of vitamin C, antioxidant		

Organic products controlled by AT-BIO-301