

# BAOBAB FRUIT POWDER

QMR-TDS-ADFP

Baobab Fruit Powder is a naturally dehydrated fruit powder obtained from the endocarp (internal ripe fruit) of *Adansonia digitata* L. by mechanical separation. It is a fine powder with off white color and sour aroma with a hint of caramel odour. It is partially soluble in water.

Baobab Fruit powder is a 100% natural product free from artificial colours, flavours or solvents

Ingredients	Baobab Fruit ( <i>Adansonia digitata</i> )		
INCI	Adansonia Digitata Fruit Extract		
CAS#	91745-12-9		
EC#	294-680-8		
Main components	Bioactive	Vitamins (C, B2, B3, B6), Soluble fibre, Proteins and Minerals (Ca, P, K, Mg).	
<b>REGULATION</b>			
Product offered in accordance with:			
<ul style="list-style-type: none"> <li>European and Spanish Normative in respect with the food Safety.</li> </ul>			
<b>USES AND APPLICATIONS</b>			
Nutraceuticals	Natural food supplement or ingredient for food supplement formulations.		
Food	Dairy products, ice creams, smoothies fruit juices, bakery products, cakes, bars, biscuits, jams, foods and beverages.		
Cosmetics	Emollient		
<b>PHYSICOCHEMICAL</b>		<b>MICROBIOLOGICAL</b>	
Moisture	≤ 10%	Total aerobic count	< 10 000 ufc/g
Particle size	< 150 µm	Yeast and Moulds	< 10 000 ufc/g
		E. Coli	No detectable ufc/g
		Salmolella	No detectable ufc/25g
		Staphylococcus aureus	No detectable ufc/g
<b>HANDLING</b>			
Packaging	10 kg Food-grade laminated foil Pouches into triple walled board carton box. Net content and packaging method are specified in sales order or sales contract. Packaging according to European Regulation 1935/2004/EC for materials and articles intended to be in contact with foodstuffs. European Regulation 10/2011/EC relating to plastic materials and articles intended to be in contact with foodstuffs European Regulation 2023/2006/EC requiring good manufacturing practices to be used for the materials and articles required to be in contact with foodstuffs.		
Storage	Store in a cool, dry place in original sealed packaging away from sources of light, heat or air.		
Shelf Life	Preferably use within 36 months from the date of packaging in the original packaging under the suggested storage conditions.		
<b>ADDITIONAL</b>			
Natural product coming from vegetable origin and does not get in contact with any animal material during manufacturing, storage and transportation.			
Allergens: This product neither contains nor presents risk of cross contamination with the substances or products causing allergies or intolerances listing in Annex II Regulation 2011/1169/EC.			
The product is GMO free and therefore not subject to the requirements of regulation (EC) 1829/2003 and regulation (EC) 1830/2003.			
No irradiated materials were used; nor ionizing ones. The product itself was not irradiated. The product is in accordance with the corresponding European Regulation on pesticides and contaminants for this product.			
Pesticides: In compliance with the corresponding European Regulation for this product.			

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