# **PRODUCT SPECIFICATION SHEET**

#### **PRODUCT NAME:**

ORGANIC BAOBAB FRUIT PULP POWDER

#### **BOTANICAL NAME:**

Adansonia digitata

#### **COUNTRY OF ORIGIN:**

Tanzania, South Africa, Mozambique

#### **INGREDIENTS:**

100% ORGANIC BAOBAB FRUIT-PULP

# **PRODUCT DESCRIPTION:**

Baobab powder is derived from the fruit pulp of the baobab tree which is native to the African continent. The powder is obtained by grinding the dried fruit pulp. Baobab is not cultivated, but harvested from the plentiful trees. Please note: Baobab Powder is considered as authorized Novel Food.

#### **QUALITY PARAMETERS:**

Product is not irradiated. The product is not processed with and does not contain animal products or by-products and is suitable for a vegan diet. No use of Nano Material. No use of pesticides according to EU Regulations 2018/848 and 396/2005 and BNN recommendations.

#### **ORGANOLEPTIC:**

Texture fine powder

Color off white, creamish white Flavor sour with a hint of caramel

# **ANALYTICAL PROPERTIES:**

Moisture  $\leq 12\%$ Ash  $\leq 7\%$ 

#### GMO:

Product is not produced with bioengineered or genetically modified material.

#### **CONTAMINANTS:**

In accordance with EU Regulation 2023/915

Lead  $\leq$  0,10 mg/kg Cadmium  $\leq$  0,05 mg/kg





# **ALLERGENS:**

According to EU Regulation 1169/2011 Annex II – no allergens are processed or stored on site.

### MICROBIOLOGICAL PROPERTIES

Total Plate Count≤ 500.000 cfu/gEntero≤ 10.000 cfu/gPres. Bacillus Cereus≤ 1.000 cfu/gE Coli≤ 100 cfu/gMold≤ 10.000 cfu/gSalmonellaAbsent/125g

# **NUTRITIONAL VALUES (per 100 grams)**

Energy	901 kJ / 218 kcal
Fat	0,3 g
Saturated fatty acids	0,1 g
Carbohydrates	25,3 g
of which sugar	19,1 g
Dietary Fibre	52,4 g
Protein	2,4 g
Salt	1,48 g
these are estimated values which can vary from lot to lot	

#### **PACKAGING:**

25kg paper or poly woven bags with inner liner

# **STORAGE:**

Store in cool, dry area. According to EU Regulation and their amended versions 2023/2006, 1935/2004, 1895/2005 10/2011

#### SHELF LIFE:

May exceed 24 months from production date given proper storage.

Company

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