

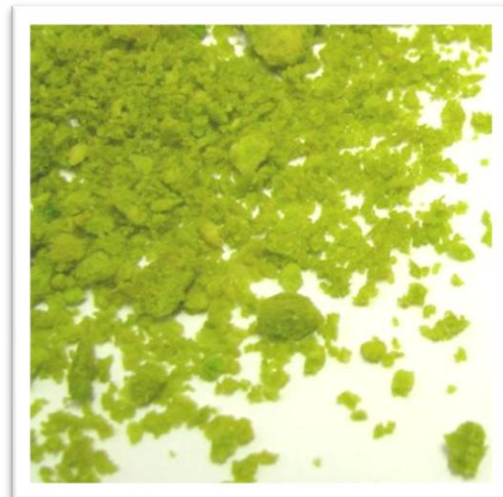


Freeze Dried Hass Avocado Pulp Powder Data Sheet

Product Description:

Our Freeze Dried Hass avocado pulp powder is produced from Organic Certified and Fair Traded Fruit (can also be non organic). We use a proprietary process to freeze dry (or lyophilize) the avocado pulp to obtain a fine powder that preserves the organoleptic properties without the use of additives or preservatives (chemical or biological).

The powder can be rehydrated with water in a ratio of 2.5 (+/- 10%) parts of water per 1 part of powder avocado (in weight). For example, for every 30 grams of our powder, which account for one average avocado, the user would need to add around 75 ml of water.



Contents:

100g of freeze dried hass avocado powder	
Energetic value	686,4 Kcal
Protein	5,6 g
Lipids	68,4 g
Carbohydrates	6,2 g
Raw Fiber	7,9 g
Ashes	1,9 g
Sodium	75,79 ppm
Calcium	294,1 ppm
Iron	29,4 ppm

Lipid profile			
Linoleic	13.79	–	11.52%
Linolenic	1.26	–	0.87%
Oleic	58.10	–	56.58%
Palmitoleic	8.83	–	8.20%
Palmitico	21.50	–	18.77%
Stearic	0.70	–	0.51%
Saturated	22.20	–	19.28%
Unsaturated	66.30	–	65.41%
Polyunsaturated	15.05	–	12.39%
Note: Does not contain Trans Fat			



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- 2-3% high grade unsaponifiable oil in total oil content
- High content of Vitamins: A, D, E and K
- Main minerals: Minerals: P, Cu, Mg, Mn, and K

Physicochemical characteristics

Humidity	< 3%
AW <small>average</small>	0.29
pH	6.5-7

Microbiological characteristics:

Microbiological analysis (test)	Result	Methods and conditions
Total Coliform Organisms	<10 UFC/g	3M Petrifilm Plates 35°C / 24h
Mesophilic aerobic bacteria (MAB)	500 UFC/g	3M Petrifilm Plates 35°C / 48h
Mold	<10 UFC/g	3M Petrifilm Plates 35°C / 72h
Yeast	<10 UFC/g	3M Petrifilm Plates 35°C / 72h
<i>Staphylococcus Aureus</i>	<10 UFC/g	3M Petrifilm Plates 35°C / 24h
Enterobacteria	<10 UFC/g	3M Petrifilm Plates 35°C / 24h
<i>Pseudomona Aeruginosa</i>	Absent	3M Petrifilm Plates 35°C / 24h
Note: < 10 UFC = Negative or no colony of bacteria appeared on the plates (1:10 dilution)		

Shelf Life:

12 months at temperatures between 20°C and 35°C.

Production facility and certifications:

- GMP certification
- Organic production certification by ICEA (Italy) with the proper traceability
- USDA/NOP
- Process and product patent in Mexico, US and Europe
- No tested on animals