



Freeze Dried Passionfruit Powder

PRODUCT SPECIFICATION

Ingredients	100% Passionfruit
Origin	Thailand
Botanical name	passiflora edulis
Description	Passionfruit Powder is obtained by the lyophilization of passionfruit pulp which are then milled to a fine powder, with seeds removed
Appearance	Fine powder with a bright yellow color
Taste and odour	Strong passionfruit flavour and aroma
Texture	Fine powder
Preservatives	None
Organic	No
Yield	13%
GMO	Passionfruit Powder contains no genetically modified ingredients
Water activity	<0.3 a _w
Suitable for Halal	Yes – not certified
Suitable for Kosher	Yes – not certified
Suitable for vegetarian	Yes

NUTRITION INFORMATION (BY LAB ANALYSIS)

Nutrition Information	Average Quantity per 100g
Energy	1300kJ
Protein	6.5g
Total fat	2.4g
-saturated fat	0.4g
-trans fat	0.0
Carbohydrate	65.0g
-sugars	39.7g
Sodium	18mg



Version: 02

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MICROBIOLOGICAL LIMITS

Micro-organism	Acceptable level	Unit	Method
Aerobic Plate Count	<500,000	cfu/g	APHA 4 th Edition 2001; Chapter 7
Bacillus Cereus	<1,000	cfu/g	APHA 4 th Edition 2001; Chapter 32
Clostridium Perfringens	<100	cfu/g	APHA 4 th Edition 2001; Chapter 34
Staphylococcus	<100	cfu/g	APHA 4 th Edition 2001; Chapter 39
Faecal Coliform	<10	mpn/g	APHA 4 th Edition 2001; Chapter 8
Salmonella	not detected	25g	Modified RV Method
Listeria	not detected	25g	FDA BAM Chapter 10 (Modified)

NB These limits reflect the maximum limits acceptable as per our FSP. Actual results are significantly lower

PACK SIZES

200g 1kg 5kg

PACKAGING SPECIFICATION

Fresh As Passionfruit Powder is packed in foil bags and sealed hermetically.

STORAGE

Storage in cool dry conditions is recommended. Once opened, re-seal and store in a low humidity environment, refrigeration is ideal, and consume within one month.

SHELF LIFE

36 months from date of packing if stored correctly.

ALLERGEN INFORMATION

Fresh As ingredients are produced on machinery that has come into contact with milk products and soy products, which are known allergens. We have strict clean down procedures, but cross-contamination is possible.

AUTHORIZED BY

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