



Product Specifications

Cran d'Or™ Cranberry Powder – 60 Mesh
(*Vaccinium macrocarpon*)



Product Code: 10N00865



Product Description: 100% dried cranberry (*Vaccinium macrocarpon*) standardized to a minimum proanthocyanidin content of 7.2%. The manufacturing process of this powder provides an ingredient rich in fiber and lipids with low level of organic acids. Pinkish in color, this ingredient contains a high level of proanthocyanidins (PACs). Development trials have shown that it is possible to incorporate this ingredient in the manufacturing process of confectionery products using gelling agents (gum, pectin, gelatin).

Product Properties

Color	Reddish pink
Appearance	Powder, uniform particles, hygroscopic
Taste	Characteristic of cranberry
Odor	Characteristic of cranberry
Mesh size	NLT 65% through 60 mesh
Identity	MALDI-TOF*
Fruit equivalence	37:1
Plant part used	Berries (whole fruit)

*Representative product tested annually

Analytical Values

		Spec.
Proanthocyanidins (<i>Expr. as soluble PAC (DMAC) C-PAC and insoluble PAC (BuOH-HCl) C-PAC equivalence equivalence</i>)	≥ 7.2	%
Moisture (<i>Moisture analyzer, Thermogravimetric</i>)	< 5	%

Heavy Metals and Pesticides

		Spec.
Lead (<i>ICP-MS</i>)	< 0.5	ppm
Arsenic (<i>ICP-MS</i>)	< 1	ppm
Cadmium (<i>ICP-MS</i>)	< 1	ppm
Mercury (<i>ICP-MS</i>)	< 0.1	ppm
Pesticides	Conforms to the requirements of USP <561>	

Microbiological Values

		Spec.
Yeast and Mold (<i>USP/NF 2021</i>)	< 1,000	CFU/g
Total plate count (<i>USP/NF 2021</i>)	< 10,000	CFU/g
<i>E. coli</i> (<i>USP/NF 2022</i>)	Absent	/25 g
<i>Salmonella</i> (<i>USP/NF 2022</i>)	Absent	/25 g
<i>Staphylococcus aureus</i> (<i>USP/NF 2022</i>)	Absent	/25 g

Country of Origin: Canada and USA (raw materials), Canada (manufacturing)

Packaging: Packed in a polyethylene bag inside a corrugated box, 15 kg net weight

Storage: The product must be stored in a dark, cool, and dry area. Keep the package well-sealed since the product is hygroscopic. Color may change at the end of shelf life.

Best Used By: 36 months after production date under proper storage conditions

Quality Control

The information contained herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.