



Product Specifications

Blackberry Juice Powder (*Rubus*)

Product Code: 70050022

Product Description: Pure blackberry (*Rubus*) juice concentrate; spray-dried with maltodextrin as an excipient

Product Properties

Color	Pinkish red
Appearance	Powder, uniform particles, hygroscopic
Taste	Characteristic of blackberry
Odor	Characteristic of blackberry
Mesh size	> 98% through 60 mesh (< 250 µm)
Excipient	Maltodextrin (organic, corn-based)
Solubility	Soluble in water and water/alcohol mixtures
Juice equivalence	4:1
Identity	HPLC anthocyanin profile unique to blackberry
Plant part used	Berries (fruit)

Analytical Values

Spec.

Color units (<i>E 100%</i> ; 510 nm; pH 1.0)	135 – 245	
Moisture (<i>Loss on drying</i> ; 105° C; 30 sec.)	2.0 – 8.0	%
Total acidity (<i>Expr. as citric acid</i> ; anhydr.; pH 8.1)	3.2 – 6.2	g/100 g

Heavy Metals and Pesticides

Spec.

Lead (<i>ICP-MS</i>)	< 1.0	ppm
Arsenic (<i>ICP-MS</i>)	< 0.5	ppm
Cadmium (<i>ICP-MS</i>)	< 0.3	ppm
Mercury (<i>ICP-MS</i>)	< 0.05	ppm
Pesticides	The processed fruit conforms to the pesticide standards defined in the EC Regulations n. 396/2005 and following amendments.	

Microbiological Values

Spec.

Yeast (<i>Sabouraud Agar</i> , 28°C, 5 d)	< 20	CFU/g
Molds (<i>Sabouraud Agar</i> , 28°C, 5 d)	< 20	CFU/g
Total plate count (<i>ISO 4833</i>)	< 3,000	CFU/g
<i>E. coli</i> (<i>COLI ID Agar</i> , 37°C, 24 h)	0	CFU/g
<i>Salmonella spp.</i> (<i>ISO 6579</i>)	Absent	/25 g

Country of Origin: Italy

Packaging: Packed in an aluminum bag in a plastic pail or corrugated box, 10 kg net

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.