

Product data sheet

Rev:08/07/25

Cod: PDS - 041

Organic Lucuma Powder

Edition: 01

Sourced from all corners of the Globel	Organic Lucuma F			
DESCRIPTION	Organic Lucuma Powder			
ORIGIN	Peru			
INGREDIENTS	100% Organic Lucuma fruit			
BOTANICAL NAME	Pouteria lucuma			
PROCESSED	Reception, weighing, raw material storage, selection and cleaning, washing, drying, grinding, sieving, packing, metal detection, finished product stored and dispatch			
STORAGE AND HANDLING INSTRUCTIONS	It should be stored under suitable health conditions, over pallets in cool and dry place and without strong or disagreeably odours away from heat and direct exposure to sunlight. The warehouse should be free from plagues Keep container tightly closed. Temperature 20 - 25°C and relative humidity between 45 - 65%.			
APPLICATIONS	Natural sweetener in baking, smoothies, ice creams, and functional products			
TARGET POPULATION	Suitable for general consumption. Recommended for those looking for a nutritious, natural sweetener. Not recommended for individuals with diabetes or on low-sugar diets.			
SHELF LIFE	Minimum 12 months from the date of manufacture. The product may have a longer shelf life depending on the batch, but Uneysa Organic Foods, S.L. guarantees that, at the time of supply, the product will have at least 12 months of shelf life, provided it remains sealed, stored at room temperature, and in its original packaging under the specified storage conditions.			
ADDITIVES	No additives			
	SENSORY ATTRIBUTE	s		
Appearance	Homogeneous powder without any impurity			
Color	Dark yellow to beige			
Odour	Characteristic of the product			
Taste	Characteristic of the product			
CHEMICAL AND PHYSICAL PARAMETERS		Standard		
Humidity		≤ 8.0 %		
Gluten		≤ 10 ppm		
Particle size (60 mesh)		≥ 95 %		
NUTRITIONAL INFORMATION		Per 100 g		

Energy value		1570.46 kJ / 375.23 kcal			
Facts	1.27 g				
Carbohydrates		87.93 g			
Sugar		19.	3 g		
Protein		3.0	2 g		
Fibre		21.6	65 g		
Salt		42.5 mg			
MICRO	BIOLOGICAL PARAM	ETERS			
Total plaque (cfu/g)	≤10 ⁵				
Moulds and Yeasts (cfu/g)	≤10³				
Coliforms (cfu/g)	≤100				
E.coli (cfu/g)	≤ 10				
Salmonella (cfu/25g)	Absence				
	HEAVY METALS				
Arsenic	≤ 0.1 ppm				
Mercury	ury ≤ 0.1 ppm				
Lead	≤ 1.0 ppm				
Cadmium ≤ 1.0 ppm					
ALLERGEN	IS AND NON - GMO S	TATEMENT			
Vegan YES					
NON - GMO		YES			
Allergens		NO			
Radiation	NO				
	ALLERGEN TABLE				
		Yes	No		
Gluten			Х		
Crustaceans and products thereof			Х		
Egg and egg products			Х		
Fish and fish products			Х		
Peanut and products thereof			Х		

Soy and products th	nereof		X	
Milk and milk produ	cts		Х	
Nuts (almond, hazelnut, walnut, cashew, brazil nut, pistachio, macadamia nut and Queensland nut) and derived products			Х	
Celery and derivativ	res		Х	
Mustard and derivat	tives		X	
Sesame and derivat	ives		X	
Lupine and derivativ	ves		X	
Molluscs and deriva	atives		Х	
Sulphur dioxide and	d sulphites (SO2 > 10 mg/kg)		Х	
	OTHER ALLERGIES			
		Yes	No	
Lactose			X	
Cocoa			Х	
Glutamate (E620-E625)			Х	
Chicken meat			Х	
Coriander			Х	
Corn			Х	
Legumes			X	
Beef			X	
Pork			Х	
Carrot			X	
BHA/BHT	BHA/BHT		X	
Benzoate			Х	
	OTHER DIETARY INFORMA	TION		
		Yes	No	
Kosher			Х	
Halal			Х	
	PACKAGING INFORMATI	ON		
Format &	PET BAG			
Net content	200 g			

BULK
20 kg

LEGISLATION

Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs.

Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC, and Commission Regulation (EC) No 608/2004.

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.

Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.

Regulation (EC) No 396/2005 of the European Parliament and of the Council of 23 February 2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin and amending Council Directive 91/414/EEC.

Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.

Law 7/2022 of 8 April on waste and contaminated soils for a circular economy.

Royal Decree 847/2011 of 17 June establishing the positive list of substances permitted for the manufacture of polymeric materials intended to come into contact with food. Regulation (EU) 2018/848 of the European Parliament and of the Council of 30 May 2018 on organic production and labelling of organic products and repealing Council Regulation (EC) No 834/2007.

Commission Implementing Regulation (EU) 2021/1165 of 15 July 2021 authorising certain products and substances for use in organic production and establishing their lists.

Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.							
Component	Manufacturer		Nuts in Bulk (Applies when bought in small quantities that need re-packaging)				
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site	
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES	
EGGS or its derivatives	NO	NO	NO	NO	NO	NO	
FISH or its derivatives	NO	NO	NO	NO	NO	NO	
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO	
MOLLUSCS	NO	NO	NO	NO	NO	NO	
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES	
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives	NO	NO	NO	NO	YES	YES	
thereof						1	
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES	
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO	