

Organic Camu-Camu Fruit Powder

Myrciaria Dubia

PRODUCT SPECIFICATION

Freeze Dried Organic Camu-Camu Powder.

PRODUCT CODE: UTIRWFDCMU6002

PRODUCT Specification – Literature

* Camu camu

Myrciaria dubia, commonly known as **Camu Camu**, **CamuCamu**, **Cacari**, and **Camocamo**, is a small (approx. 3-5 m tall) bushy river side tree from the Amazon Rainforest vegetation in Peru and Brazil, which bears a red/purple cherry like fruit. Its small flowers have waxy white petals and sweet smelling aroma. It has bushy feathery foliage. The evergreen, opposite leaves are lanceolate to elliptic. Individual leaves are 3 - 20 cm in length and 1 - 2 cm wide.



The extraordinarily high Vitamin C content (in the order of 2-3% of fresh weight) is the most important property of the Camu Camu fruit, which has been exploited consistently in positioning Camu Camu on international markets. Vitamin C content declines as full maturity is reached, and there is a trade-off between Vit C and flavour expression. As a myrtaceous fruit, Camu Camu most likely provides other nutritional benefits (phenolics, etc.), but these are less understood and communicated to consumers.

Uses

Documentation of traditional Camu Camu uses is scarce. It is unlikely that in traditional Amazonian societies Camu Camu has ever been nutritionally relevant. The fruit is extremely acidic, and the flavor can only be appreciated in recipes requiring a blender, dilution in milk/water and the addition of sugar.

Camu Camu has also a unique aroma and fruit pigmentation. A redish pigment in the leucocyanin (probably anthocyanins) imparts an attractive and unique pink color on juices extracted from Camu Camu. The aroma is subtle, but is not as captivating as in more popular fruits. Camu Camu is more recently also used in ice creams, sweets, etc.

Processed powder from the fruit pulp is beginning to be sold in the west as a health food in loose powder or capsule form. In addition to the high Vitamin C content it contains the amino acids valine, leucine and serine, and is also rich in flavonoids.

PRODUCT SPECIFICATION

Common Name: Camu-camu

Botanical Name: *Myrtaceae Dubia*

Family: Mytaceae

Origin: Amazonian Rainforest – Brazil & Peru

Product Code: UTIRWFDCMU6002

NCM : 0811.90.00

Description: Product obtained from the edible part of the fruit of Camu-camu after harvesting, selection and pasteurization

Packaging: Available packaging are: Aluminum Foil Bags 4, 5 or 10, 16 Kgs kgs Net weight – Carton Box.

Food service : 1 lbs , 2 and 5 lbs Stand up Zip lock bags

Retail : 4 oz Zip Lock Stand up Bags.

Pallet: 440 kgs net weight – FCL 20": 4400 KGS

Storage: The product is stocked in regular room temperature 68 to 72 F

Shelf life and storage : 18 months from production date, after manufacturer packing opened valid for maximum 12 months.

Ingredients: Cam-camu Pulp.

Availability: All year around.

Natural product, no added sugar, no coloring and no preservatives, GMO Free.

mALLERGEN STATEMENT

There is no historical date available of any case of Allergies with Camu-camu barriers frozen puree of Freeze Dry powder Our product is 100% Natural with no carriers, confirmed to be Allergen Free.

CAMU CAMU POWDER IS PROCESSED FROM RAW MATERIALS THAT ARE:

Not genetically modified.

No enzymes, preservatives or additives are used during the production.

No Irradiation is used in or during the process.

No ETO used

BSE FREE.

No Gluten.

They are Vegetarian and Vegan

PHYSICAL AND CHEMICAL CHARACTERISTICS –

Acidity %	1,5 - 3,5 (range)
Total solids %	10,0 - 16,5 (range)
° Brix	10,0 - 12,0 (range)
Ratio	4,0 - 8,0 (range)
pH	2,9 - 3,9 (range)

Color / Appearance
Odor & Flavor
Texture

Color / Appearance / Flavor / Odor / Texture
Typical of Camu-camu
Doughy

MICROBIOLOGICAL CHARACTERISTICS

Total count Max. 1,0 x 10³ CFU/g
Yeast and Mould < 100CFU/g
Total coliforms Negative
Fecal coliforms Negative
Salmonella sp Negative in 25g
Certification: Kosher, Organic, GMP, HACCP

Nutritional Information - RESULT OF ANALYSIS

PRODUCT CODE: UTIRWFDCMU6002

Amount Per Serving - (100g)		% VD* (IDR)**
CALORIES	380Kcal	15
DIETARY FIBER	4,7g	16
PROTEIN	6,2g	12
CARBOHYDRATE	77,1g	21
LIPIDS	5,2g	7
SATURATED FAT	1,5g	6
TOTAL FAT	2,8g	-
CHOLESTEROL	0,0mg	0
CALCIUM	114,9mg	14
PHOSPHORUS	50,5mg	6
IRON	7,8mg	56
ZINC	1,0mg	7
SODIUM	3,5mg	0
VITAMIN A (RETINOL)	0,08mg	10
VITAMIN B ₁ (TIAMIN)	0,09mg	6
VITAMIN B ₂ (RIBOFLAVIN)	0,09mg	5
VITAMIN B ₃ (NIACIN)	0,07mg	1
VITAMIN B ₆ (PIRIDOXIN)	0,0mg	0
VITAMIN B ₁₂ (CIANOCOBALAMIN)	0,0mg	0
VITAMIN C (ASCORBIC ACID)	1982,23mg	3303.33
VITAMIN D (CACIFEROL)	0,0mg	0
VITAMIN E (α-TACOFEROL)	0,16mg	2

*Percent Daily (VD) are based on a 2,500 calorie diet.

**Daily Ingestion Recommended - THIS
RESULT IS RESTRICTED FOR THE SAMPLE

THIS RESULT IS RESTRICTED FOR THE SAMPLE ANALISED

OBSERVATION: Official Methods of Analysis of AOAC International, 17th Edition, vol. 2/Normas Analíticas Ad. Lutz - Vol. 1

Future prospects

Camu Camu is a species with promising potential, but unknown in target markets. A concerted effort is needed to advertise Camu Camu products, and to make the species more competitive vis-à-vis its substitutes.

Because of its endemic nature and possibly narrow ecological adaptation providing a certain degree of protection against competitors, Camu Camu merits prioritization by regional governments and allocation of resources for further development.

Cosmetic application

The invention relates to a whitening agent that makes effective use of camu camu seeds, which have conventionally been discarded, and that has high safety and whitening effect useful in cosmetics and the like, as well as skin preparations for external use and cosmetics containing the whitening agent. The whitening agent of the present invention contains camu camu seed extract as an active component, and the skin preparations for external use and cosmetics of the present invention contain the whitening agent.

The Camu Camu's fruit produces the highest concentrated source of naturally occurring vitamin C – thirty times more than an orange and ten times as much iron, three times as much niacin, with twice as much riboflavin, and fifty percent more phosphorus. It is a significant source of potassium, minerals and amino acids. It boosts collagen production which supports the skin's firmness and elasticity and has astringent qualities which help to reduce pore size.