

Organic Camu-Camu Fruit Frozen Pulp

Myrciaria Dubia

PRODUCT SPECIFICATION

Organic Camu-Camu Frozen Pulp .

PRODUCT CODE: UTIFRRWCMU6012

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 leathery skin (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.

It is 100 % natural, elaborated only from fresh, healthy and mature fruits of Myrciaria dubia . Obtained by a extraction mechanic process, refined, flash- pasteurization, cooled and freezing for an adequate conservation.

- It doesn't contain preservatives, or flavors, or artificial colors.
- This product is used in the production of fruit juices, nectars, ice cream, yoghurts, marmalades, desserts among others.
- Organic for human consumption.

PRODUCT SPECIFICATION

Common Name: Camu-camu

Botanical Name: *Myrtaceae Dubia*

Family: Mytaceae

Origin: Amazonian Rainforest – Brazil & Peru

Product Code: UTIFRRWCMU6012

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: Plastic Bags 100 g, 500g 1 & 5 Kgs bags, 20 kgs Pails and Net weight.

Industrial: 185 kgs Steel Drums

Pallet: 4 Drums 740 kgs net weight – FCL 20": 10 Palles.

Storage: Frozen – 4 C / 26 F

Shelf life and storage : 24 months from production date .

Ingredients: Cam-camu Pulp.

Availability: All year around.

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

PHYSICAL AND CHEMICAL CHARACTERISTICS – BRIX 35%.

Acidity 100 g	16 +/- 1.5	
° Brix	34.0 +/- 1.0	
PH	22 +/- 0.3	
Vitamin C (mg Ascorbic Acid / 100 g)	Target >10 000	Tolerance Min. 9000
Color Ranging	from light -Mid Orange to Light yellow	
Odor & Flavor	Typical of Camu-camu, Acid .	
Texture	Frozen	

MICROBIOLOGICAL CHARACTERISTICS

Total Aerobic Plate count	Max. 2000 cfu/g
Yeast	Max. 500 cfu/g
Mould	Max. 200 cfu/g
Total coliforms	< 10 cfu/g
E. Coli	< 3 cfu/g
Salmonella	Negative in 100 g
Certification:	Kosher, Organic, GMP, HACCP

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.

ALLERGEN STATEMENT

There is no historical data available of any case of Allergies with Camu-camu barriers frozen puree or Freeze Dry powder. Our product is 100% Natural with no carriers & 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