



**Product:** Organic raw lucuma powder.

**Country of origin:** Peru.

**Product benefit:** Lucuma is the ideal source of Vitamin B3 for vegetarian and vegan which mainly comes from meat and it also against depression. It also provides more energy due to its high content in iron.

Lucuma is often used as sugar substitute because of its sweet flavour. It is also associated in reduction of cholesterol and triglyceride levels in the blood. The high content of beta-carotene in lucuma is good for eyesight too.

**Product description:** Fine powder obtained from the milling process of the dry pulp or dehydrated lucuma fruit.

**Custom Clasification:** 1211.90.90.90



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#### **Organoleptic characteristics:**

- *Aspect:* Homogeneous powder, free of lumps, without any additional material.
- *Taste:* Sweet, intense, and characteristic flavour and odour from lucuma.
- *Colour:* Near to golden yellow.

**Packaging:** Bags of polyethylene of high density, laminate or nylon of 5 kg and 10 kg within carton boxes.

**Storage conditions:** With container closed and in a fresh and dry area (Below 30 °C and 70% of humidity). Avoid the exposure to direct sunlight or any heat source.

**Shelf life:** 3 years.

#### **Physical and chemical characteristics:**

*Moisture:* < 8%.  
*Ashes (dry base):* < 3%.

#### **Microbiological characteristics:**

*Total Aerobic count:* < 10<sup>5</sup> cfu/g.  
*Moulds count:* < 10<sup>3</sup> cfu/g.  
*Yeast count:* < 10<sup>3</sup> cfu/g.  
*Salmonella spp:* Absent/25 g.