

PRODUCT TECHNICAL DOSSIER

ACAI BERRY EXTRACT 10:1

Raw Material Full Name: Acai Berry Extract
Raw Material Full Botanical/Chemical/Latin/Trade Name/Synonyms: Euterpe oleracea
This material is Food Grade:
Vegan / Vegetarian Status:
Ratio of Material: 1g Extract to 10g Herbs
Solubility in Water: Partly Soluble in Water
Soluble in Alcohol
Particle Size: 80 Mesh
Percentage passed through: Min 95%
Loss on Drying: Max 7.0%
Residue on Ignition:

Product Code: P34160

Max 5.0%

China

Country of Origin:

Product Code:

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Country o	f Origin	of the I	Vlanut	facture:
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China

Base Source/Start Material:

Berries of the Euterpe oleracea

Origin of Product – Synthetic, Plant, Mineral, Animal, Fish or Fermented:

Plant

What is the extraction/processing used? What solvents are used and at what ratio's?

Water & Grain Alcohol

Material is:

100%

Compound Ingredients Origin, Function and Percentages:

None

Shelf Life from Date of Manufacture:

Min 2 Years

Storage Conditions:

This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

Appearance (Fine/Crystals/Crystalline/Hygroscopic):

Fine Powder

Colour:

Violet (**)

Flavour/Taste:

Characteristic

Odour:

Characteristic

Do any of the parameters change in different seasons?

Yes (**) Please note the colour of this natural material could be subject to slight change due to many factors such as seasonal variations.

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Microbiological Test

Total Viable Count:

Max 1,000cfu/g

P. Aeruginosa:

Absent

Staphylococcus Aureus:

Negative

Clostridium:

Negative

Salmonella:

Negative

Yeast & Moulds:

Max 100cfu/g

E. Coli: Absent

Aflatoxins: (HPLC)

Max 0.2ppb

















Heavy Meta	-
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Heavy Metals:

Max 10ppm

Lead (Pb):

Max 1ppm

Cadmium (Cd):

Max 1ppm

Mercury (Hg):

Max 0.1ppm

Arsenic (As):

Max 2ppm

Chlorate (CI):

Max 1ppm

Pharmacopeia Standard Used:

CP

There are no nuts in this recipe; however, we cannot guarantee that the raw materials entering the site are nut free.

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

















ALLERGENS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Peanuts and Peanut Derivatives (including possible cross contamination)	YES	NO	
Free from other Nut and Nut Derivatives Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoiesis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)	YES	NO	
Free from Sesame Seeds and Sesame Seed Derivatives	YES	NO	
Free from other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	YES	NO	
Free from Milk and Milk Derivatives (including lactose)	YES	NO	
Free from Egg and Egg Derivatives	YES	NO	
Free from Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten (wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)	YES	NO	
Free from Soya and Soya Derivatives	YES	NO	
Free from Lupin and Lupin Derivatives	YES	NO	
Free from Mustard and Mustard Derivatives	YES	NO	•
Free from Celery or Celery Derivatives (including Celeriac)	YES	NO	
Free from Fish and Fish Derivatives	YES	NO	
Free from Molluscs and their Derivatives	YES	NO	<u> </u>
Free from Crustaceans and their Derivatives	YES	NO	
Free from Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	YES	NO	

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ADDITIVES / CONTAMINANTS / DIETARY REQUIREMENTS	Product Free From YES/NO	Listed Item on Site at Manufacturer YES/NO	If YES, Please Comment
Free from Additives	YES	NO	
Free from Antioxidants	YES	NO	
Free from Ethylene Oxide	YES	NO	
Free from Gelatine	YES	NO	
Free from Flavourings (Artificial / Nature Identical / Natural / Smoked)	YES	NO	
Free from Maize / Corn and any Derivatives	YES	NO	
Free from Legumes / Pulses	YES	NO	
Free from Rice and Rice Derivatives	YES	NO	
Free from Added Salt	YES	NO	
Free from Added Sugar / artificial or natural sweeteners	YES	NO	
Free from Aspartame	YES	NO	
Free from BHA / BHT (E320 / E321)	YES	NO	
Free from Caffeine	YES	NO	
Free from Colours (Artificial / Nature Identical / Natural / Smoked)	YES	NO	
Free from Dextrose	YES	NO	
Free from Dioxins	YES	NO	
Free from MSG (Added and Naturally Occurring E621) or Glutamates (E620 to E625)	YES	NO	
Free from Nucleotides (E627, E630, E631, E635)	YES	NO	
Free from Polyols (sugar alcohols)	YES	NO	
Free from Benzoates (E210 / E219)	YES	NO	
Free from Sorbic Acid (E200, E203)	YES	NO	
Free from any other Preservatives	YES	NO	
Free from Ethanol	NO	YES	Grain Alcohol used in extraction
Free from Honey	YES	NO	
Free from Lactose	YES	NO	
Free from Yeast and Yeast Derivatives	YES	NO	
Free from All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	YES	NO	
Free from Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	YES	NO	

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PRODUCTION FLOW CHART

Raw materials ψ
Extraction \downarrow
Filter (400 mesh) ↓
Extract solution ↓
Cool down quickly (<15°C) ↓
Concentrate and solvent recovery by vacuum system ψ
Vacuum dry into powder \downarrow
Sifter powder (80 mesh) \downarrow
V-Blender to get even quality for a lot \downarrow
Product quality control by sample testing \downarrow
Finished product

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CONFIRMATION OF BSE/TSE STATUS

This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.

This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.

CONFIRMATION OF GM STATUS

This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under regulations 1829/2003/EC and 1830/2003/EC.

CONFIRMATION OF NON IRRADIATION STATUS

This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives 1999/3/EC.

CONFIRMATION OF NANDROLONE STATUS

This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.

CONFIRMATION OF IOC PRODUCT STATUS

This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.

CONFIRMATION OF ANIMAL TESTING STATUS

This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with regulation 86/609/EEC.

CONFIRMATION OF PESTICIDES STATUS

This is to certify that the above-mentioned product complies with the regulation (EC) No.396/2005 of 23rd February 2005 and commission Regulation (EU) No. 559/2011 of 7th June 2011 amending annexes II and III of the above Regulation.

CONFIRMATION OF NANOPARTICLE STATUS

This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation 2011/696/EU, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".

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MATERIAL SAFETY DATA SHEET

Section 1 Identification of the Substance/Mixture and of the Company/Undertaking

Product Name: Acai Berry Extract 10:1

Product Code: P34160

Company: Cambridge Commodities Limited

Lancaster Way, Ely, Cambridgeshire, CB6 3NX Tel: 01353 667258. Email: qa@c-c-l.com

Section 2 Hazards Identification

Components: Acai Berry Extract

% in Product: 100%
CAS Number: N/A
Formula: N/A
EINECS Number: N/A

Section 3 Composition/Information on Ingredients

Not considered hazardous when handled under normal conditions with good housekeeping.

Section 4 Emergency and First Aid Measures

Inhalation: Remove to fresh air, if not breathing give artificial respiration. If

breathing is difficult give oxygen. Seek medical attention.

Skin: Immediately wash skin with soap and water for at least 15minutes.

If irritation persists, seek medical advice.

Eye: Immediately flush eyes with copious amounts of water for at least

15 minutes. Seek medical advice.

Ingestion: If swallowed, wash out mouth with water, provided person is

conscious. Seek medical advice.

Remove and wash/dispose of contaminated clothing promptly.

Section 5 Fire-fighting measures

Extinguishing Media: Carbon dioxide, dry chemical powder or appropriate foam. Water

spray.

Unusual Fire Explosion Hazardous: Emits toxic fumes under fire conditions

Special Fire Fighting Procedures: Wear a self-contained breathing apparatus and protective clothing

to prevent contact with skin and eyes.

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Section 6 Accidental Release Measures

Ensuring personal safety, mark out contaminated area with signs and prevent unauthorised access. Turn leaking containers up to prevent further evaculate area. Wear self-contained breathing apparatus, rubber boots and heavy rubber gloves. Sweep up/absorb in suitable material, place in a container and hold for disposal. Avoid raising dust. Ventilate area and wash spill site after pick up is complete.

Section 7 Handling and Storage

Store in original container in a cool dark place.

Section 8 Exposure Controls/Personal Protection

Respirator Protection: Required when dusts are generated.

Eye Protection: Required. Hand Protection: Required.

Industrial Hygiene: Immediately change contaminated clothing. Wash hands and face

after working with substance.

Section 9 Physical and Chemical Properties

Physical state: Fine powder
Colour: Violet (**)
Odour: Characteristic
Sieve Analysis: 95% Pass 80 Mesh

Section 10 Stability and Reactivity

Conditions to be Avoided: Unknown
Substances to be Avoided: Unknown
Hazardous Decomposition Products: Unknown

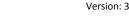
Section 11 Toxicological Information

This product is not considered to be toxic.

Section 12 Ecological Information

Do not allow product to enter drinking water supplies, waste water or soil.

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Section 13 Disposal Considerations

Dissolve of mix material with a suitable combustible solvent and incinerate in a chemical incinerator equipped with an afterburner and scrubber. Material should be disposed of in keeping with all local and national legislations. Packaging should be disposed of in keeping with all local and national legislations. Handle contaminated containers as product.

Section 14 Transport Information

Transport classification Not classified as dangerous for any mode of UK or International transport.

Section 15 Regulatory Information

European Regulation: This product is not classified according to the EU regulations.

Reviews, Standards and Regulations: Health & Safety at work act 1974.

COSHH Regulations (1994).

EH40 Occupational exposure limits.

US Federal Regulations: Not known.

Section 16 Other Information

This advice is given by Cambridge Commodities Ltd who accepts no legal liability for it. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It should not therefore be construed as guaranteeing specific properties.

Individuals working with chemicals should consider all chemicals to be potentially hazardous even if their individual hazards may be uncharacterised or unknown.

This Information provided in this document is subject to change and the batch specific Certificate of Analysis should always be referenced.

To be used as per local legislation.

















Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A
2	The following has been updated due to the supplier updating their specification: - Shelf Life from Date of Manufacture has been updated from 3 Years to Min 2 Years - Format has been updated - Sieve Analysis has been updated from 100% Pass 80 Mesh to Min 95% Pass 80 Mesh - Seasonal Variation statement has been added - Yeast & Moulds has been updated from Max 50cfu/g to Max 100cfu/g	Yes
3	Removed Vitamin C specification as the supplier no longer tests for this.	Yes

Document Approval

Originator Job Title	QC Team Leader	Approver Job Title	Quality Specialist
Ash Bean Ash Bean (Oct 18, 2016)		Shannon McKenna (Oct	18, 2016)

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P34160-Acai Berry Extract 10. 1-Technical Dossier

Adobe Sign Document History

10/18/2016

Created: 10/18/2016

By: Ash Bean (ash.bean@c-c-l.com)

Status: Signed

Transaction ID: CBJCHBCAABAA69pJDZuLDRoOrOlBcwgVk0aa075u2S47

"P34160-Acai Berry Extract 10.1-Technical Dossier" History

- Document uploaded by Ash Bean (ash.bean@c-c-l.com) from Acrobat 10/18/2016 8:12:14 AM PDT- IP address: 81.145.42.226
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- Document viewed by Shannon McKenna (shannon.mckenna@c-c-l.com)
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