

Product Specification

Product Name:	Braincurrant® Blackcurrant Powder
Product Code:	FG045
Latin Name:	<i>Ribes nigrum</i>
Plant Part:	Fruit
Product Description:	Non-GMO, freeze-dried, blackcurrant fruit powder from 100% New Zealand-grown blackcurrant. Proprietary methodology used to retain the maximum bioactive and nutritional content of the highly nutritious blackcurrants in powdered form. Also contains: anticaking and flowing agents (silica, 1.5% and microcrystalline cellulose, 5.5%)
Country of Origin:	New Zealand
Source Material:	Made from 100% New Zealand-grown blackcurrants.
Pack Size:	Standard pack is 10 kg net weight; plastic bag in foil pack in a shipper carton.

Physical Characteristics

	Specification
Appearance	Free-flowing powder
Colour	Purple to deep purple
Taste/Odour	Typical of blackcurrant
Particle Size:	Milled through US 20 (~850 µm) mesh

Bioactive Information

	Specification	Method	Test Frequency
Total Phenolics (Equivalent to Gallic Acid)	> 3 g/100g	AOAC 952.03 OMA	Every batch

Chemical Specification

	Specification	Method	Test Frequency
Moisture	≤ 5%	AOAC 18 th Edition (70°C) or Aqualab a_w	Every batch
Water Activity	< 0.20	Aqualab a_w	Every batch
Arsenic	< 1 ppm	ICPMS or GB 5009.268-2025	Every batch
Cadmium	< 0.3 ppm	ICPMS or GB 5009.268-2025	Every batch
Lead	< 0.5 ppm	ICPMS or GB 5009.268-2025	Every batch
Mercury	< 0.05 ppm	ICPMS or GB 5009.268-2025	Every batch
Copper	< 20 ppm	ICPMS or GB 5009.268-2025	Every batch

Microbial Specification

	Specification	Method ¹	Test Frequency
Total Aerobic Plate Count	< 75,000 cfu/g	APHA 8	Every batch
<i>Escherichia coli</i>	ND/g	APHA 9.92	Every batch
Enterobacteriaceae	< 10 cfu/g	APHA 9.62	Every batch
Listeria	ND/25 g	Listeria species GENE-UP BioMerieux	Every batch
Salmonella	Absent/25 g	Salmonella species GENE-UP BioMerieux	Every batch
<i>Staphylococcus aureus</i>	ND/g	FDA BAM 12	Every batch
Yeast	< 1,000 cfu/g	FDA BAM 18	Every batch
Moulds	< 1,000 cfu/g	FDA BAM 18	Every batch

Shelf Life, Storage and Handling

	Instructions and Recommendations
Shelf-Life	24 months from date of manufacture, when stored under recommended conditions in original packaging.
Recommended Storage & Handling	BRAINCURRANT® IS HYGROSCOPIC AND SPECIAL PRECAUTIONS ARE REQUIRED. Store and transport cool and dry, out of direct sunlight. To maintain quality and minimise the risk of clumping, it is recommended storage and transport temperatures do not exceed 25°C. Braincurrant® is a natural product made from blackcurrant fruit. As such, the inherent natural sugar content of the product may result in intermittent clumping. Should this occur, the product can be returned to a free-flowing powder with minor milling. After sampling, reseal the pack using a suitable method to maintain the quality and shelf life of the product. Never leave bags open.

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¹ Listed method or similar validated method may be used.