

**TECHNICAL DATA SHEET
ORGANIC RAW LUCUMA POWDER**

CODE: FT.CAL.003
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Product denomination	Organic Raw Lucuma Powder, Origin Peru																							
Product Description	Fine powder obtained from the milling process of the dry pulp or dehydrated lucuma fruit.																							
Sensorial Characteristics (*)	<p>Aspect: Homogeneous powder, free of lumps, without any foreign material.</p> <p>Smell: Intense, characteristic from lucuma (*)</p> <p>Flavor: Characteristic from lucuma, sweet.</p> <p>Color: near to golden yellow.</p>																							
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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																							
Packaging and Label	<p>Bags of Polyethylene of high density, laminate or nylon of 10Kg and 5Kg within carton boxes.</p> <p>Label information: it declares the name of the product, net weight, name and address of the manufacturer, batch number, expiration date, sanitary register, storage conditions(***)</p>																							
Usage and Potential clients	For public in general; destined for the direct consumption or industrial purposes.																							

(*) NTP 011.042:2012 LÚCUMA. Harina de lúcuma. Requisitos. Contenido por cada 100 gramos de producto.

(**) NTS N°071- MINSa / DIGESA-V-01. Norma Sanitaria que establece los Criterios Microbiológicos de Calidad Sanitaria e Inocuidad para los Alimentos y Bebidas de Consumo Humano (Ver Cap. IX.4)

(***) NTP 209.038: 2003. Alimentos envasados. Etiquetado.

