



Technical Data Sheet

Orange P. (18137)

PRODUCT INFORMATION

Name	fine-grained orange powder
Botanical Name	Citrus x sinensis L
Part Used	Fruit juice concentrate
Origin Orange	Brasil/ Spain
Origin Corn starch	Austria
Carrier	Corn starch
Manufacturing process	Roller drying (thermal process)

ITEM	SPECIFICATION	METHOD
Assay fruit content	Approx 70%	
Appearance*	Light yellow powder (hygroscopic)	Visual
Odor & Taste	Characteristic sweet, like orange	Organoleptic
Particle size	Approx 90% < 0.85nm	
Residual moisture	max 5%	

*The color may vary

NUTRITIONAL VALUE

100g

Energy	1565.1kJ/ 373.8kcal
Fat	1.5g
of which saturated fatty acids	0.2g
Carbohydrates	78.9g
of which sugar	44.0g
Dietary fiber	0.4g
Protein	2.6g
Salt	0.1g

STATEMENTS

Food Quality and Safety	According to Reg. (EC) 178/2002
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria: <5,000 cfu/g, Yeasts & Molds: <500 cfu/g, Salmonella: negative/125g, E. Coli: <10cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011, cross-contamination with peanut is possible
Unintentional contact (traces) in the supply chain cannot be excluded.	
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING

Storage	Store in a well-closed container away from moisture and direct sunlight
Shelf Life	To be processed within 6 months of delivery due to the hygroscopic product properties. Note: Internal storage tests confirm a stability of the sensory and microbiological properties of at least 18 months.
Document status template	24.06.2024
Issue date	22.11.2024

All above information according to the manufacturer / supplier

Disclaimer

This document, or any answers or information provided herein by Chem2Market GmbH, does not constitute a legally binding obligation of Chem2Market GmbH. While the descriptions, designs, data and information contained herein are presented in good faith and believed to be accurate, it is provided for your guidance only. Because many factors may affect processing or application/use, we recommend that you make tests to determine the suitability of a product for your particular purpose prior to use. It does not relieve our customers from the obligation to perform a full inspection of the products upon delivery or any other obligation. NO WARRANTIES OF ANY KIND, EITHER EXPRESS OR IMPLIED, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE MADE REGARDING PRODUCTS DESCRIBED OR DESIGNS, DATA OR INFORMATION SET FORTH, OR THAT THE PRODUCTS, DESIGNS, DATA OR INFORMATION MAY BE USED WITHOUT INFRINGING THE INTELLECTUAL PROPERTY RIGHTS OF OTHERS. IN NO CASE SHALL THE DESCRIPTIONS, INFORMATION, DATA OR DESIGNS PROVIDED BE CONSIDERED A PART OF OUR TERMS AND CONDITIONS OF SALE