

# Technical Sheet



## Camu Camu

or Bayberry, or Rumberry

(*Myrciaria dubia* HBK Mc.Vaugh)

Camu-Camu is a native fruit the Peruvian Amazon, it's scientific name is "Myrciaria Dubia". It grows in a wild form in the rivers, streams, lagoons, and along the riverbanks, mainly from Iquitos to Pucallpa. Today it is harvested in an organized manner.

Camu-Camu is known for being the fruit with the highest quantity of Vitamin C, and also contains a high level of Citric Acid. This is a benefit that allows it to be used in the elaboration of products such as baby food, juices, nectars, milk products, candies, and marmalades without adding any chemical acids.

This fruit has a round shape with and approximate diameter of 20 mm. It has a purple red to pink color which results from the squeezed peel's pigment.

The chemical and bromatological composition of the wild Camu-Camu was reported in 1975 by the Nutrition Institute in their publication "Peruvian Food Composition", indicating that it is the fruit with the highest content of ascorbic acid (Vitamin C) in the world (Vitamin C = 3000 mg in 100 gr. in best conditions) equivalent to 40/50 times more to that of lemon or orange. It also contains other vitamins like: Thiamine (Vitamin B1), ten times more iron, three times more Niacin (Vitamin B5), two times more Riboflavin (Vitamin B2) and 50 times more Phosphorus. It is a great source of carbohydrates, fiber, calcium, proteins and betacaroten.

To protect its contents of Vitamin C, fruit will be pulped, refined, Flash-Pasteurized, and frozen.

**Best Harvest and processing time: January to May**

Technical Information	Product Characteristics for Industrialized Frozen Pulp	Single Strength Pulp
	Physical State	Frozen
	Moisture %	93
	Brix	6.0 - 6.5
	Total Acid, as Citric Acid %	2.80 - 3.25
	Citric Acid, mg/100 g	800 - 1700 mg
	pH	2.5 +/- 0.5
	Vitamin C, mg/100g	About 2.000
	Thiamine (Vitamin B1)	0.010 - 0.028
	Riboflavin (Vitamin. B2)	0.08 - 0.13
Niacine (Vitamin. B5)	0.60 - 0.74	
Vitamins: mg/100g		

# Specifications

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### CAMU CAMU PULP AND CONCENTRATE SPECIFICATIONS

#### DESCRIPTION

Our product is 100% pure and natural, resulting only from fresh, ripe and selected fruits of *Myrciaria Dubia* HBK, by a mechanic process of extraction, refined and flash pasteurized, cooled and frozen.

Not artificial colors, flavors or chemical preservatives have been added.

PHYSICAL / CHEMICAL CHARACTERISTICS	Frozen Pulp	Frozen Concentrate
BRIX	6 +/- 1	34 - 36
ACIDITY (% W/W citric acid)	2.5 +/- 0.3%	15 - 17
pH	2.8 +/- 0.3	1.90 - 2.50
DENSITY (g/ml) Aprox.	1.023	1.148
ASCORBIC ACID (mg/100 g sample)	2000 aprox.	Min. 9000
REMAINING AGRICULTURAL CHEMICAL	Negative	Negative
<b>MICROBIOLOGIC CHARACTERISTICS</b>		
TOTAL GERMS	< 1000 ufc/g	< 2000 ufc/g
MOULDS	< 100 ufc/g	< 200 ufc/g
YEAST	< 200 ufc/g	< 500 ufc/g
COLIFORMS	Negative	Negative
LACTOBACILLUS	0	0
<b>ORGANOLEPTIC CHARACTERISTICS</b>		
COLOR	Light pink, characteristic to the fruit	Light pink, characteristic to the fruit
FLAVOR	Good, characteristic to the variety	Good, characteristic to the variety
ODOR	Good, characteristic to the variety	Good, characteristic to the variety
<b>PACKAGING CHARACTERISTICS</b>		
	Steel drums with 190 Net Kg inside double polyliners	Steel drums with 220 Net Kg inside double polyliners
	Plastic pails with 20 Net Kg inside double polyliner	Plastic pails with 20 Net Kg inside double polyliner
<b>STORAGE AND SHELF LIFE CHARACTERISTICS</b>		
	- 18° C 18 months	- 18° C 18 months