

1. PHYSICAL-CHEMICAL PROPERTIES

	Standarts	Test result
Appearance	Mixed brown dried berries	Conforms
Taste	Typical	Conforms
Foreign material	Absent	Absent
Moisture (%)	14-15%	Conforms
Mulberry size	5-7 cm diameter	Conforms
Storage conditions	Cool, dark, dry conditions away from direct light. Do not freeze.	

2. CERTIFICATION

Organic, Vegan, Kosher certified

3. MICROBIOLOGICAL FEATURES

	Limit cfu/g	Result cfu/g	Frequency of Test (A: annual; B: batch):
Aerobic colony count	<100000	7000	A
Presumptive Enterobacteriaceae	<500	50	A
E. coli	<20	<10	A
Staphylococcus aureus	<100	<20	A
Yeast and Mould	<500	220	A
Presumptive Bacillus spp	<100	40	A
Bacillus cereus	<100	20	A
Presumptive Clostridium perfringens	<100	<10	A
Salmonella in 25g	Absent	Not detected	A
Listeria in 25 g	Absent	Not detected	A

4. NUTRITION

Nutrition Value	per 100 g
Energy	1518 KJ / 359 Kcal
Proteins	3.5 g
Fat	2.9 g
-Saturates	0.5 g
Carbohydrates	76.7 g
-Sugar	72.5 g
Fibre	5.9 g
Sodium	7 mg
Salt (g)	<0.1 g