

Specification Sheet of Organic Moringa Powder

PHYSICAL and Chemical Characteristics	
Product:	Organic Moringa Powder
Color :	Light to mid green colored powder
Origin :	Sri Lanka
Process Type :	Harvesting, drying and milling (gentle processing at a maximum of 42 degrees)
Moisture :	< 10.0%
Allergens :	Free
GMO :	Free
MICROBIOLOGICAL	
E. coli	< 10 cfu/g
TVC	< 5 * 10 ⁷
Molds and yeasts	300 cfu/g
Salmonella in 25 g	absent in 25 g
Usage :	Food
Storage Recommendation :	Product should be stored in cool and dry place at ambient temperature
Shelf life :	2 Years
Cultivation :	Common Natural
Certificate :	Phyto Sanitary, Other
Supply Ability :	250 MT Yearly
MOQ :	5Kg



Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policy will apply.						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

