

## **PROVISIONAL PRODUCT SPECIFICATION SHEET**

### **OVĀVO FREEZE DRIED AVOCADO POWDER**

OVĀVO is 100% New Zealand Hass Avocado flesh, dehydrated into a concentrated, clean label freeze-dried powder for secondary processing. Gentle processing techniques help retain the organoleptic characteristics of avocado including flavour, colour, aroma and nutrients.

**COLOUR** – Golden light green, free flowing granular powder. Slightly translucent due to high fat content.

**SMELL** - Slightly oily aroma, with savoury & salty back-notes

**TEXTURE** – Slightly grainy texture, with non-uniform particle size. Powder is not milled, larger chunks crumble to touch. Provides creamy, mouthcoating texture in combination with other ingredients.

**TASTE** – Slightly bitter, fatty flavour with moderately earthy, nutty afternotes typical of avocado.

**RECONSTITUTION** – Highly soluble in fat & oil, and emulsifies into a smooth, stable solution when added to water. Concentrations can be prepared from dilute to super concentrated, with 28g of powder + 75ml water equivalent to one avocado.

### **APPLICATIONS**

OVĀVO is high in healthy fats (c.70%), enabling better product development by improving texture, mouthfeel & craveability. A versatile complement to a wide range of ingredients and food processing systems, with suitable applications including:

✓ **Snacking:** muesli bars, snack balls, bites, clusters, crackers, bread sticks, chocolate, brownies, crisps & extruded snacks

✓ **Bakery:** cookies, muffins, cakes, tortilla wraps, bread, bagels, donuts, scones, scrolls.

✓ **Drinks:** plant / milk-based drinks, smoothies, sports drinks, meal replacement drinks.

✓ **Perishables:** ice-cream, yoghurt, mousse, puddings. spreads, sauces, dips, condiments, cheese.

✓ **Other:** ready meals, baby food, cereal, pasta, supplements, tea, pet food, cosmetic.

Optimal addition rates vary between 1 - 5%, making cost per serve relatively low.

### **STORAGE & ALLERGENS:**

OVĀVO is packed into nitrogen flushed resealable pouches, available in 750g and 4kg pack sizes.

Stored at room temperature, it has an optimal shelf life of 12 months, or 18 months if kept refrigerated.

The powder is nonhygroscopic, not absorbing moisture immediately however, once opened, will need to be refrigerated and used within 6 months.

Classified as a raw ingredient, OVĀVO has no common allergens and is Halal and Kosher certified.

**INDICATIVE PHYSICAL AND CHEMICAL SPECIFICATIONS**

<p><b>Nutritional Information</b></p> <p>Energy 2600 - 3300 KJ/100g Ash 5- 7 % Dietary Fibre 9-11% Moisture 0 -5 % Protein 1-3% Fat 65-75 % Saturated Fat 11-14 % Unsaturated Fat 53-67 % Monosaturated Fat 46-58 % Polyunsaturated Fat 7.2- 9.2% Trans fat &lt;0.02 Total Carbohydrates 7.1 -9.1 % Sugars 1.1-1.4 %</p>	<p><b>Minerals</b></p> <p>Calcium 28 -36 mg/100g Copper 0.9-1.1 mg/100g Iron 1.1 -1.4 mg/100g Magnesium 59 -74 mg/100g Sodium 54 -69 mg/100g Zinc 1.5 -1.9 mg/100g Potassium 1200-1500 mg/100g</p>
<p><b>Vitamins</b></p> <p>Vitamin B1 0.1 -0.2 mg/100g Vitamin B2 0.08-0.11 mg/100g Vitamin B3 3.7 -4.7mg/100g Vitamin B5 1.6 - 2.1 mg/100g Vitamin B6 0.6- 0.8 mg/100g Vitamin C 19-24 mg/100g Vitamin E 7.1-9.0 mg/100g</p>	<p><b>Contaminants</b></p> <p>Arsenic &lt;0.05 mg/kg Cadmium &lt;0.2 mg/kg Mercury &lt;0.01 mg/kg Lead &lt;0.01mg/kg</p>
<p><b>Lipid Profile</b></p> <p>Omega 3 (Linolenic) 0.4% Omega 6 (Linoleic) 7.8% Omega 9 (Oleic) 42.5 % Palmitic 11.5% Palmitoleic 4.6% Stearic 0.39%</p>	<p><b>Microbiological Specification</b></p> <p>Salmonella Not detected /25g Aerobic Plate Count (35 °C) &lt;1000 cfu/g Bacillus cereus &lt;10 cfu/g Escherichia coli Not Detected/25g Faecal Coliforms &lt;3 MPN/g Staphylococcus aureus &lt;10 cfu/g Yeasts and moulds &lt;300 cfu/g</p>
<p>Pesticides - Not recovered.</p>	

**ADDITIONAL**

Further shelf-life testing for stability is in process.