

# OVĀVO

## Freeze-Dried Avocado Powder (Unmilled)

### TECHNICAL DATA SPECIFICATION

<b>Specification #</b>	S.812-S6111	<b>Released Version</b>	New-01
<b>Effective Date</b>	2/20/2025	<b>Release Date</b>	2/20/2025
<b>Product Code</b>	N/A	<b>Status</b>	Released

**AVAILABLE AS:** Conventional non-GMO, Kosher

**Country of Origin:** New Zealand

**PRODUCT DESCRIPTION:** New Zealand Hass Avocado flesh, dehydrated into a concentrated, clean label freeze-dried powder for secondary processing. When using gentle processing techniques, it helps retain the organoleptic characteristics of avocado including flavor, color, aroma, and nutrients. This product is produced in accordance with Good Manufacturing Practices (GMPs). It is further processed in a facility that complies with the regulations set by the Food and Drug Administration (FDA).

**INGREDIENT DECLARATION:** Hass avocado flesh (99.7%), Kemin TR-30 liquid antioxidant [Sunflower oil, tocopherols, rosemary extract] (0.2%), citric acid (0.1%), ascorbic acid (0.02%). Powder is also available without added antioxidant upon request.

**APPLICATIONS:** Avocado Powder is high in healthy fats (c.70%), enabling better product development by improving texture, mouthfeel & craving ability. A versatile complement to a wide range of ingredients and food processing systems, with suitable applications included.

- ✓ **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, yogurt, mousse, puddings, spreads, sauces, dips, condiments, cheese.
- ✓ **Other:** ready meals, baby food, cereal, pasta, supplements, tea, pet food, cosmetics.

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

**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 46g of powder + 100ml water equivalent to one avocado.

Description	Minimum	Maximum	Reportable COA
Moisture	0.0%	5.0%	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Water activity	0.0%	0.3%	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
Organoleptic	Specification		Reportable COA
Appearance/Color	Golden light green, free flowing granular powder. Slightly translucent due to high fat content.		<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Smell	Slightly oily aroma, with savory & salty back-notes		<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Texture	Slightly grainy texture, with non-uniform particle size. Powder is not milled; larger chunks crumble to touch. Provided creamy, mouthcoating texture in combination with other ingredients.		<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Taste	Slightly bitter, fatty flavor with moderately earthy, nutty afternotes typical of avocado.		<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
Microbiological	Limits	UOM	Test Methods
Aerobic Plate Count	<10,000	cfu/g	APHA 5 <sup>th</sup> Edition 2015; Ch. 8
Yeasts & Molds	<1,000	cfu/g	APHA 5 <sup>th</sup> Edition 2015; Ch. 21
Fecal Coliforms	<3	MPN/g	APHA 5 <sup>th</sup> Edition 2015; Ch. 9
Escherichia coli	Negative	Neg/25g	APHA 5 <sup>th</sup> Edition 2015; Ch. 9
Bacillus cereus	<10	cfu/g	APHA 5 <sup>th</sup> Edition 2015; Ch. 31
Staph. Aureus	<10	cfu/g	APHA 5 <sup>th</sup> Edition 2015; Ch. 39
Listeria spp.	Negative	Neg/25g	BACGene Listeria spp. kit
Salmonella spp.	Negative	Neg/25g	BACGene Salmonella spp. kit

**DISCLOSURE:** The freeze-dried avocado powder is classified as Ready-to-Eat (RTE) based on the site's handling and processing controls; however, it does not undergo a validated kill step. Proper storage and handling practices are essential to maintain product safety.

**ALLERGEN:** Avocados are not typically associated with allergenic reactions. The processing facility handles milk, soy, wheat, and sulfites. For a comprehensive allergen summary, please request additional information.

**SHELF-LIFE & STORAGE:** This product has an optimal shelf life of 24 months from the manufacturing date when stored correctly. It should be kept in its original, unopened packaging at room temperature. While the powder is non-hygroscopic and does not readily absorb moisture, refrigeration is required upon opening. It is recommended to be used within six months unless it is repacked for secondary processing, in which case the product will retain the remainder of its original shelf life. Product must be resealed after opening.

**PACKAGING:** 11kg bag-in-box, nitrogen flushed resealable pouches.

This information is furnished without any warranty express, expressed, or implied, except that it is accurate to the best of the knowledge of Healthy Food Ingredients and is based on information considered to be reliable. Since the conditions of growing, handling, processing, shipping, and use are out of our control, we make no guarantee of results or performance of the material and assume no responsibility for damages incurred using the material herein stated above. Purchasers are to determine for themselves whether the suggested information, (example products, or procedures), is suitable for their own purposes.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

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FREEZE-DRIED PURE AVOCADO

NUTRITIONAL INFORMATION		MINERALS	
Energy	2600 - 3300 KJ/100g	Calcium	28 - 36 mg/100g
Ash	5 - 8 %	Copper	0.9 - 1.5 mg/100g
Dietary Fibre	12 - 18 %	Iron	1.1 - 1.8 mg/100g
Moisture	0.5 - 4 %	Magnesium	60 - 90 mg/100g
Protein	3 - 7 %	Sodium	40 - 80 mg/100g
Fat	65 - 75 %	Zinc	1.5 - 2.4 mg/100g
Saturated Fat	10 - 14 %	Potassium	1200 - 1800 mg/100g
Unsaturated Fat	53 - 67 %		
Monosaturated Fat	46 - 58 %		
Polyunsaturated Fat	7.2 - 9.2 %		
Trans fat	<0.02		
Total Carbohydrates	7.1 - 9.1 %		
Sugars	0.8 - 1.4 %		
VITAMINS		LIPID PROFILE	
Vitamin B1	0.1 - 0.2 mg/100g	Linolenic Acid (Omega 3)	0.4%
Vitamin B2	0.2 - 0.6 mg/100g	Linoleic Acid (Omega 6)	7.8%
Niacin	4.8 - 8.5 mg/100g	Oleic Acid (Omega 9)	42.5 %
Pantothenic Acid	1.6 - 2.1 mg/100g	Palmitic Acid	11.5%
Vitamin B6	0.8 - 4 mg/100g	Palmitoleic Acid	4.6%
Vitamin C	7 - 20 mg/100g	Stearic Acid	0.39%
Vitamin E	7.1 - 9.0 mg/100g		