

OVĀVO Freeze-Dried Avocado Powder

TECHNICAL DATA SPECIFICATION

Specification # S.757-S6111
Effective Date 7/8/2024
Product Code N/A

Released Version New-01
Release Date 7/8/2024
Status 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) as outlined in the 21 CFR. 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%), rosemary extract (0.2%), citric acid (0.1%), ascorbic acid (0.02%)

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, 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.*

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.

Description	Minimum	Maximum	Reportable COA
Moisture	0.0%	5.0%	<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 checked="" type="checkbox"/> YES <input type="checkbox"/> NO
Smell	Slightly oily aroma, with savory & salty back-notes		<input checked="" type="checkbox"/> YES <input 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 checked="" type="checkbox"/> YES <input type="checkbox"/> NO
Microbiological	Limits	UOM	Test Methods
Aerobic Plate Count (35°C)	<1000	cfu/g	APHA 5 th Edition 2015; Ch. 8
Yeasts	<300	cfu/g	APHA 5 th Edition 2015; Ch. 21
Mold	<300	cfu/g	APHA 5 th Edition 2015; Ch. 21
Fecal Coliforms	<3	MPN/g	APHA 5 th Edition 2015; Ch. 9
Escherichia coli	Not detected	25g	APHA 5 th Edition 2015; Ch. 9
Bacillus cereus	<10	cfu/g	APHA 5 th Edition 2015; Ch. 31
Staph. Aureus	<10	cfu/g	APHA 5 th Edition 2015; Ch. 39
Listeria monocytogenes	Not detected	125g	BACGene Listeria spp. kit
Salmonella spp.	Not detected	25g	BACGene Salmonella spp. kit
Salmonella spp.	Not detected	25g	BACGene Salmonella spp. kit

DISCLOSURE: While Ready-to-Eat freeze-dried fruit powders undergo thorough processing to maintain quality and safety by lowering the water activity to <0.3. It is crucial to follow recommended storage and preparation instructions to ensure product safety. *It is important to note that, when rehydrated, any bacteria that were present on the raw food product prior to freeze-drying may become active again. The process of freeze-drying does not kill bacteria but rather slows bacterial growth by reducing its ability to access water.*

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 12 months from the manufacturing date when stored correctly. It should be kept in its original, unopened packaging at room temperature or 18 months if kept refrigerated. While the powder is non hygroscopic and does not readily absorb moisture, refrigeration is required upon opening, with a recommended use within 6 months. Product must be resealed after opening.

PACKAGING: 12kg bag-in-box, nitrogen flushed 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: _____

OVĀVO

FREEZE-DRIED PURE AVOCADO

NUTRITIONAL INFORMATION		MINERALS	
Energy	2600 - 3300 KJ/100g	Calcium	28 -36 mg/100g
Ash	5- 7 %	Copper	0.9-1.1 mg/100g
Dietary Fibre	9-11%	Iron	1.1 -1.4 mg/100g
Moisture	0 -5 %	Magnesium	59 -74 mg/100g
Protein	1-3%	Sodium	54 -69 mg/100g
Fat	65-75 %	Zinc	1.5 -1.9 mg/100g
Saturated Fat	11-14 %	Potassium	1200-1500 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	1.1-1.4 %		
VITAMINS		LIPID PROFILE	
Vitamin B1	0.1 -0.2 mg/100g	Omega 3 (Linolenic)	0.4%
Vitamin B2	0.08-0.11 mg/100g	Omega 6 (Linoleic)	7.8%
Vitamin B3	3.7 -4.7mg/100g	Omega 9 (Oleic)	42.5 %
Vitamin B5	1.6 - 2.1 mg/100g	Palmitic	11.5%
Vitamin B6	0.6- 0.8 mg/100g	Palmitoleic	4.6%
Vitamin C	19-24 mg/100g	Stearic	0.39%
Vitamin E	7.1-9.0 mg/100g		

