

TECHNICAL DATA SHEET

OKAN POWDER

Miracle Berry Powder, naturally derived from *Synsepalum dulcificum*, offers a pure and concentrated form of the fruit. Processed into a fine dehydrated powder, it ensures easy use and versatile applications. With a guaranteed shelf life of 24 months from the date of manufacture, it maintains optimal quality. Made exclusively from the fruit, it preserves its natural benefits in a stable powdered form. This is a clean, natural ingredient, designed for food, nutrition, and wellness formulations.

PRODUCT DESCRIPTION

Fine, homogeneous powder, ranging in color from reddish-brown to dark brown. Neutral to slightly fruity odor. Neutral taste before sensory activation (taste-modifying properties affecting sweetness perception). Slightly hygroscopic product. Insoluble in water; may form a partial suspension without full dissolution. Heat-sensitive: formulations at moderate or cold temperatures are recommended. For optimal sensory effectiveness, use in orodispersible forms (lozenges, suckable tablets, mouth-dispersible powders) is commonly adopted. The physico-functional characteristics of the ingredient must be considered during formulation to preserve its sensory and technological properties.

ALLERGENS / GMOS / TREATMENTS

- Free from FALCPA-listed allergens
- Non-GMO
- Not irradiated
- Not treated with ethylene oxide (ETO)

PACKAGING

Food-grade aluminum Doypack pouch – 1 kg – moisture and light barrier

RAW MATERIAL ORIGIN

Ghana (cultivation, drying, milling)

FINAL PACKAGING

France (packaging + additional testing)

TECHNICAL SPECIFICATIONS

- Moisture $\leq 15\%$
- Proteins $\geq 4\%$
- Lipids $\leq 5\%$
- Ash $\leq 10\%$
- Total carbohydrates $\leq 70\%$

MICROBIOLOGICAL SPECIFICATIONS

- Total aerobic mesophilic flora: $\leq 50,000$ CFU/g
- Yeasts and molds: $\leq 5,000$ CFU/g
- E. coli: absent/g
- Salmonella: absent/25 g

ADDITIONAL DOCUMENTATION

CoA for the batch available. Full analysis reports conducted by an accredited independent laboratory also available upon request. Additional documentation can be provided to meet regulatory or commercial requirements.

STORAGE CONDITIONS

Store at a stable temperature, ideally $\leq 10^{\circ}\text{C}$, protected from moisture, light, and air. It is important to keep the packaging tightly sealed to preserve product stability. For optimal long-term preservation, negative temperature storage (freezing at $\leq -18^{\circ}\text{C}$) is possible without affecting product quality.