

TECHNICAL FILE ALOE VERA POWDER

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| Produc: | | Áloe Vera powder, | |
| product description | | Aloe vera powder, dehydrated using the spay techinique dryer with an encapsulator. | |
| Characteristic | | | Especification |
| Variety | | | Áloe Barbadensis Miller |
| Ingredients | | | aloe vera gel mix 100% natural concentrate. |
| Qualities | | | 100x, 150x, 200x |
| % of humidity | | | < 5% |
| ph | | | 4 a 5,2 |
| Aloin content | | | < 0,1 PPM |
| sensory characteristics | | | |
| Odor | | | characteristic of the aloe |
| Color | | | opaque white - medium tan |
| Flavor | | | bitter characteristic of the aloe vera |
| Texture | | | finely granular powder |
| microbiological requirements | | | |
| Mesophyll counts – UFC/g | | | < 100 UFC/g |
| Fungus and Yeast Count - UFC/g | | | < 100 UFC/g |
| E. Coli | | | Negative |
| Salmonella sp. | | | Negative |
| Presentationn | | | aseptic bag, trilaminated material of 10 kg |
| conservation and storage of the product | | | in a fresh places, no direct sunlight, pulled apart of chemical products with hard odors, pulled apart of heat sources and humidity |
| Generalities | | | |
| Indications | | | High quality raw material for use in the food, cosmetic and pharmaceutical industries. It is based on a Aloe Vera Gel stabilized physically and microbiologically, protected by a natural encapsulator. Dehydrated under conditions of strict thermal control, reducing the denaturation of some of its Components. Very good Solubility in water and alcohol. |
| useful life | | | two years, provided the conservation and storage conditions are met |

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