

Parameters	Spray Dried Banana Powder	Spray Dried Carrot Powder	Spray Dried Lemon Powder
Appearance	Off White Coloured free flowing powder	Light Yellowish Orange Coloured free flowing powder	Light Yellow colour free flowing powder
Taste & Colour	Typical flavour & taste of natural and fresh Banana free from artificial flavours	Typical flavour & taste of natural and fresh Carrot free from artificial flavours	Typical flavour & taste of natural and fresh Lemon free from artificial flavours
Ingredient	Banana Pulp, Malto Dextrin, Anti caking Agent	Carrot Juice, Malto Dextrin, Anti caking Agent	Lemon Juice, Malto Dextrin, Anti caking Agent
Particle Size	100% Passing charge IS – 450 micron IS Sieve	Passing through IS – 450 micron	Passing through IS – 450 micron
Moisture (ODB)	Not more than 5.0%	Max 5.0%	4.0 – 5.0%
Bulk Density g/ml	0.50 – 0.75	0.55 – 0.75	0.50 – 0.65
Active Ingredients	Vitamin A & Folic Acid	Vitamin A, B, C, D, E & F solubic hydrocarbons	Citric, Malic, & Phosphoric acid
Acidity (as Citric Acid)	Max 1.5%	0.5 – 1.0%	12.5 – 18.0%
pH (5% solution)	-	-	2.0 – 3.5
Total Plate Count	Less than 10000 per gm	Less than 10000 per gm	Less than 10000 per gm
Yeast & Mould	Less than 8 per gm	Less than 8 per gm	Less than 8 per gm
E. Coli	Absent	Nil	Nil
Salmonella in 25 grams	Absent	Absent in 25 g	Absent
Packaging	20 Kg. Inner Poly-liners packed in Corrugated Boxes. 25 Kg. Drums (HDPE)	20 Kg. Inner Poly-liners packed in Corrugated Boxes. 25 Kg. Drums (HDPE)	4x5 KG Inner Poly-liners packed in 20 Kg Corrugated Boxes. 25 Kg. Drums (HDPE)
Storage Conditions	Store in cool and dry place away from sunlight. Temperature between 4°C to 18°C. Humidity below 60% RH	Store in cool and dry place away from sunlight. Temperature between 4°C to 18°C. Humidity below 60% RH	Store in cool and dry place away from sunlight. Ideal Storage Conditions: Temperature ≤ 25°C, RH ≤ 60
Shelf Life	24 Months adhering to above storage conditions and in its unopened original packing	18 Months adhering to above storage conditions and in its unopened original packing	18 Months adhering to above storage conditions and in its unopened original packing
GMO Statement	The Raw Materials and Additives used to manufacture this product are NON-GMO in origin	The Raw Materials and Additives used to manufacture this product are NON-GMO in origin	The Raw Materials and Additives used to manufacture this product are NON-GMO in origin

Parameters	Spray Dried Orange Powder	Spray Dried Pineapple Powder	Spray Dried Strawberry Powder
Appearance	Light Orange coloured free flowing powder	Light Yellow colour free flowing powder	Strawberry Pink free flowing powder
Taste & Colour	Typical flavour & taste of natural and fresh Orange free from artificial flavours	Typical flavour & taste of natural and fresh Pineapple free from artificial flavours	Typical Ripe Strawberry
Ingredient	Orange Juice, Malto Dextrin, Anti caking Agent	Pineapple Juice, Malto Dextrin, Anti caking Agent	Strawberry Pulp, Malto Dextrin, Anti caking Agent
Particle Size	Passing through IS – 450 micron	Passing through IS – 450 micron	Passing through IS – 450 micron
Moisture (ODB)	Max 5.0%	4.0 – 5.0%	4.0 – 5.0%
Bulk Density g/ml	0.55 – 0.75	0.55 – 0.75	0.60 – 0.70
Active Ingredients	Vitamin C, Iron, Potassium	Vitamin C & Carotenes	Vitamin C
Acidity (as Citric Acid)	2.5 – 4.0%	3.0 – 5.0%	Max 7.0%
pH (5% solution)	4.0 – 5.0	3.0 – 5.0	3.0 – 4.5
% Dextrose Equivalent	Min 20%	-	-
Total Plate Count	Max 5000 cfu / gm	Less than 10000 per gm	Less than 10000 per gm
Yeast & Mould	Max 100 cfu / gm	Less than 8 per gm	Less than 8 per gm
E. Coli	Absent	Nil	Nil
Salmonella in 25 grams	Absent in 25 g	Absent in 25 g	Absent in 25 g
Packaging	4x5 KG Inner Poly-liners packed in 20 Kg Corrugated Boxes. 25 Kg. Drums (HDPE)	4x5 KG Inner Poly-liners packed in 20 Kg Corrugated Boxes. 25 Kg. Drums (HDPE)	4x5 KG Inner Poly-liners packed in Corrugated Boxes. 25 Kg. Drums (HDPE)
Storage Conditions	Store in cool and dry place away from sunlight. Ideal Storage Conditions: Temperature $\leq 25^{\circ}\text{C}$, RH ≤ 60	Store in cool and dry place away from sunlight. Ideal Storage Conditions: Temperature $\leq 25^{\circ}\text{C}$, RH ≤ 60	Store in cool and dry place away from sunlight. Ideal Storage Conditions: Temperature $\leq 25^{\circ}\text{C}$, RH ≤ 60
Shelf Life	24 Months adhering to above storage conditions and in its unopened original packing	24 Months adhering to above storage conditions and in its unopened original packing	18 Months adhering to above storage conditions and in its unopened original packing
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Parameters	Spray Dried Lime Juice Powder	Spray Dried Spinach Powder
Appearance	Light Yellow colored free flowing powder	Dark Bottle Green to Light Parrot Green Coloured free flowing powder
Taste & Colour	Typical flavour & taste of natural and fresh lime	Typical flavour & taste of natural and fresh Spinach free from artificial flavours
Ingredient	Lime juice, Malto Dextrin & Anti caking Agent	Spinach Pulp, Malto Dextrin, Anti caking Agent
Particle Size	Passing through IS -450 micron	100% Passing charge IS – 450 micron IS Sieve
Moisture (ODB)	4.0 – 5.0 %	Not more than 5.0%
Bulk Density g/ml	0.50 – 0.65	0.50 – 0.70
Active Ingredients	Citric, Malic, & Phosphoric acid	Essential Amino Acids, Iron, Vitamin A & Folic acid
Acidity (as Citric Acid)	18.0 – 22.0%	0.5 – 1.0 %
pH (5% solution)	2.0 – 3.5	-
Ash Content %	<6%	6.0%
Total Plate Count	Less than 10000 per gm	Less than 10000 per gm
Yeast & Mould	Less than 8 per gm	Less than 8 per gm
E. Coli	Nil	Absent
Salmonella in 25 grams	Absent	Absent
Packaging	20 Kg. Inner Poly-liners packed in Corrugated Boxes. 25 Kg. Drums (HDPE)	20 Kg. Inner Poly-liners packed in Corrugated Boxes. 25 Kg. Drums (HDPE)
Storage Conditions	Store in cool and dry place away from sunlight. Ideal Storage Conditions: Temperature $\leq 25^{\circ}\text{C}$, RH ≤ 60	Store in cool and dry place away from sunlight. Temperature between 4°C to 18°C . Humidity below 60% RH
Shelf Life	24 Months adhering to above storage conditions and in its unopened original packing	18 Months adhering to above storage conditions and in its unopened original packing
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Parameters	Spray Dried Beet Juice Powder
Appearance and consistency	Red coloured free flowing powder
Odour	No smell
Consistency	Free Flowing Powder
Bulk Density g/ml	0.30 – 0.45
Colour Strength (OD at 537 nm. Dil 1:1,000 n 0.1M Citric acid)	0.28 – 0.32
Moisture	3.5 – 5.0
pH	4.0 – 5.0
Particle Size	Passing through IS – 450 micron
Ash Content %	2.0 – 6.0
% Pigment	0.3 – 0.35
Copper , Mg/kg	Max. 5 ppm
Arsenic , Mg/kg	Max. 1 ppm
Lead, Mg/kg	Max. 1 ppm
Total Heavy Metals, Mg/kg	10 ppm
Mercury	Nil
Cadmium	Nil
Salmonella	Nil
Total plate count	10000 per gm.
Yeast & Mould	Less than 8 per gm
E. coli / g	Nil
Packaging	20 Kg. Inner Poly-liners packed in Corrugated Boxes. 25 Kg. Drums (HDPE)
Storage Conditions	Store in cool and dry place away from sunlight. Temperature between 4°C to 18°C. Humidity below 60% RH
Shelf Life	18 Months adhering to above storage conditions and in its unopened original packing
GMO Statement	The Raw Materials and Additives used to manufacture this product are NON-GMO in origin