


GENERAL INFORMATION

Product	TARA GERM INSTANT POWDER - ORGANIC CERTIFIED	
Scientific Name	Caesalpinia spinosa	
Common Name	Tara	
Plant Part Used	Seed germ	
Composition	100% germ of Tara seed	
Origin	Peru	
HS Code	1404.90.20.00	
Description	<p>Naturik Tara germ instant powder organic certified is obtained from the seeds of <i>Caesalpinia spinosa</i> (Fam. Leguminosae) grown and sustainably harvested in the Andean highlands of Peru. The Tara seed germ is gently heat extruded, grinded and sifted to obtain a water-soluble powder with improved digestibility and enhanced nutritional value. Its main benefits are:</p> <ul style="list-style-type: none">a) High source of plant-based protein with 42% to 48%, easily digestible and with all nine essential amino acids in ideal balance.b) Contains 13% fat being mainly unsaturated fats with 84% and very little saturated fats with 16%.c) Its unsaturated fat is mainly linoleic acid (Omega-6) with 65% and oleic acid (Omega-9) with 17%.d) Good source of dietary fiber with 18%.e) Gelatinized via extrusion to breakdown the starch in order to improve digestibility and enhance nutritional value.f) Organic, kosher, non-GMO, gluten free, grain free and vegan.g) Ideal for Ketogenic and Paleo diets.h) Has a kill step with the controlled heat extrusion that ensures food safety peace-of-mind.	
Uses	<ul style="list-style-type: none">- It is ideal to enrich with protein any food and beverage. It has a mild delicious taste that can be added to juices, smoothies, yogurts and soups, sprinkled over cereals and fruits and used in desserts and baked goods.- As a base of protein supplements, dietary supplements among others.- In bakery making pasta among others.- In preparation of vegetable meat and protein drinks.- As a raw material for the preparation of isolated protein.	
Properties	Can be used in a wide range of functional food applications where high protein is desired.	
Process	Grinding, sieving, extruding, drying, grinding, sieving, filling, metal detection, labelling and packing, storing and dispatching.	
Shelf Life	24 months, as long as the package is store sealed at recommended conditions.	



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Storage & Shipping Conditions	Store the product in a cool and dry place at room temperature under 25 °C with relative humidity under 65% and away from sunlight.
Seasonality	High from April to September. Medium from October to March.

GUARANTEES

Non-GMO	Our tara germ instant powder is produced without the use of any input or raw material that can proceed from Genetically Modified Organisms (GMO).
Allergen Free	Our tara germ instant powder is produced without the use of any input or raw material that may contain allergens.
Gluten Free	Our tara germ instant powder is produced without the use of any input or raw material that may contain gluten.
Irradiation Free	Our tara germ instant powder is produced without the use of any input or raw material that have being irradiated.

CERTIFICATIONS

Organic USDA-NOP		Control Union Certifications
Organic EU		Control Union Certifications
Organic JAS		Control Union Certifications
Kosher		Orthodox Union
BRC		NSF International
GMP		NSF International
HACCP		NSF International
Ethical Biotrade		Union for Ethical BioTrade

SUSTAINABLE SOURCING AND SOCIAL RESPONSIBILITY

We source our premium raw materials from our own crops and through direct partnerships with small farmers from several communities in the coastal plains, Andean highlands and the Amazon rainforest following social and environmental principles and contributing directly to regional development and environmental preservation. We were recognized as a member of the Union for Ethical BioTrade (UEBT) in 2014, an international non-profit association that promotes ethical trade of ingredients originating from native biodiversity. Being a member of UEBT certifies our commitment to biodiversity conservation, respect for traditional knowledge, and equitable sharing of benefits throughout the supply chain.



SENSORIAL CHARACTERISTICS

Parameter	Specification	Test Method
Color	Greenish Brown	Visual
Taste	Characteristic, without foreign flavors	Organoleptic
Aroma	Characteristic, without foreign odors	Organoleptic
Appearance	Granulated Powder	Visual

PHYSICOCHEMICAL CHARACTERISTICS

Parameter	Specification	Test Method
Particle Size	Max 400 micron (Mesh 40)	Own Method
Moisture Content	Max. 11%	AOAC 930.04. C3
Protein (N. x 6.25)	42% to 49%	NTP 205.042.1976 / AOAC 978.04 c3
Fat	Max. 13%	NTP 205.041.1976

CONTAMINANTS

Parameter	Specification	Test Method
Pesticides	Negative	LC-MS/MS & GC/MS
Lead	< 1.0 mg/kg	ICP – MS Atomic Absorption
Cadmium	< 1.0 mg/kg	ICP – MS Atomic Absorption
Mercury	< 0.1 mg/kg	ICP – MS Atomic Absorption
Arsenic	< 1.0 mg/kg	ICP – MS Atomic Absorption



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MICROBIOLOGICAL CHARACTERISTICS

Parameter	Specification	Test Method
Mesophilic aerobic plate count	< 10,000 cfu/g	AOAC 990.12 or ICMSF 2da Ed. 1983
Molds	< 100 cfu/g	AOAC 997.02 or ICMSF 2da Ed. 1983
Yeast	< 100 cfu/g	AOAC 997.02 or ICMSF 2da Ed. 1984
Total Coliforms	< 100 cfu/g	AOAC 991.14 or ICMSF 2da Ed. 1983
E. coli	Absent	ISO 7251:2005
Bacillus cereus	< 1,000 cfu/g	ICMSF 2da Ed. 1983
Salmonella	Absent/25g	ICMSF 2da Ed. 1983

PACKAGING

Packaging	Net Weight	Dimension
Bag (NY-LDPE, transparent)	10 kg	60cm x 40cm
Box (Cardboard)	20 kg (2 bags)	(L) 47cm x (W) 35.5cm x (H) 25.5cm
Heat treated Pallets ISPM15	840 kg (42 boxes)	1.0m x 1.2m x 1.8m
Container Class A 20"	8,400 kg (350 boxes)	
Container Class A 40"	16,800 kg (700 boxes)	

*All packaging materials in accordance with the current versions of the FDA and EU regulations and the guidelines of the FDA and EU for food packaging.

CONTENT OF LABELLING

Product Name	Expiration Date	Kosher Logo (if applicable)
Lot Number	Gross Weight	Country of Origin
Presentation	Net Weight	Exporter Information
Production Date	Organic Logos (if applicable)	Client Name and PO#

*Label information can be customized upon client requirement.

PRIVATE LABEL SERVICES

We offer private label services to our clients to produce under their own brand name and packaging any of our superfoods and specialty oils or to create a new formulation based on their needs and specifications.

