

## Method of Analysis

<b>Product</b>		<b>Spray Dried Orange Powder</b>	
<b>Manufactured By</b>		<b>Enroute Impex</b>	
<b>Product Code</b>		FSI/ORA	
<b>Botanical Name</b>		<i>Citrus Sinensis</i>	
<b>Plant Part</b>		Fruit	
<b>Parameter</b>	<b>Specification</b>	<b>Method of Analysis (MOA)</b>	
<b>Physical Parameters</b>			
Description	Yellow to Orange Colored, Free Flowing Powder, Free from Extraneous Matters & lumps.	Physical	
Odor and Taste	Natural odor of Orange & Characterstic Taste, Free from off-flavor & odors.	Physical	
Solubility	Soluble in Water	In-House	
<b>Chemical Parameters</b>			
Moisture	Not more than 4.0%	AOAC-930.15	
Acidity (as a citric acid)	Not more than 2.5 - 5 %	AOAC-942.15	
pH (of 1% w/v solution)	3.5 – 4.5	AOAC-981.12	
Total Ash	Not more than 5%	AOAC-942.05	
Particle size	100 % Passes through the 40#	In-House	
<b>Microbiological Parameters</b>			
Total plate count	Not more than 10,000 cfu/g	External Lab	
Yeast and Mould	Not more than 200 cfu/g	External Lab	
<i>Salmonella</i>	Absent in 25g	External Lab	
<i>Escherichia coli</i>	Absent in 25g	External Lab	

**SUPERVISOR**

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