# Product Specification Sheet

## 1. Product Description

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|---|---|
| **Product Name:** | Prickly Pear Fruit Powder — Bulk Food Grade |
| **Chemical / Common Name:** | Prickly pear (Opuntia spp.) fruit powder |
| **Synonyms:** | Cactus pear fruit powder, Opuntia fruit powder |
| **Ingredient Statement:** | Prickly pear fruit powder |
| **Molecular Formula / Weight:** | Not applicable (botanical) |
| **CAS No. / HS Code:** | Not applicable |
| **Grade:** | ☐ Conventional ☐ Organic ☒ Food Grade ☐ USP / FCC |
| **Country of Origin:** | China |
| **Description:** | Red to pink powder made from the fruit of the prickly pear cactus (Opuntia spp.), with a characteristic odour and taste. |

## 2. Physical & Chemical Characteristics

| Parameter | Specification | Method |
|---|---|---|
| Appearance | Red to pink powder | Visual |
| Odour & Taste | Characteristic | Visual |
| Loss on Drying (%) | ≤ 5.0 | CP2015 |
| Particle Size / Mesh | 95 % through 80 mesh | CP2015 |

## 3. Contaminants

| Parameter | Specification | Method |
|---|---|---|
| Heavy Metals (ppm) | ≤ 10.0 | CP2015 |
| Lead (Pb) (ppm) | ≤ 3 | CP2015 |
| Arsenic (As) (ppm) | ≤ 2 | CP2015 |
| Cadmium (Cd) (ppm) | ≤ 1 | CP2015 |
| Mercury (Hg) (ppm) | ≤ 0.1 | CP2015 |

## 4. Microbiological Characteristics

| Parameter | Specification | Method |
|---|---|---|
| Total Plate Count (CFU/g) | ≤ 100,000 | CP2015 |
| Yeast & Mould (CFU/g) | ≤ 1,000 | CP2015 |
| E. coli | Negative | CP2015 |
| Salmonella spp. | Negative | CP2015 |

## 5. Allergen Declaration

| Priority Allergen (Health Canada) | Present in Product | Same Line / Facility |
|---|---|---|
| Peanuts | ☐ Yes ☐ No | ☐ Yes ☐ No |
| Tree nuts | ☐ Yes ☐ No | ☐ Yes ☐ No |
| Sesame seeds | ☐ Yes ☐ No | ☐ Yes ☐ No |
| Milk | ☐ Yes ☐ No | ☐ Yes ☐ No |
| Eggs | ☐ Yes ☐ No | ☐ Yes ☐ No |

| Priority Allergen (Health Canada) | Present in Product | Same Line / Facility |
|---|---|---|
| Fish | ☐ Yes ☐ No | ☐ Yes ☐ No |
| Crustaceans & molluscs | ☐ Yes ☐ No | ☐ Yes ☐ No |
| Soy | ☐ Yes ☐ No | ☐ Yes ☐ No |
| Wheat & triticale | ☐ Yes ☐ No | ☐ Yes ☐ No |
| Gluten (barley, oats, rye) | ☐ Yes ☐ No | ☐ Yes ☐ No |
| Mustard | ☐ Yes ☐ No | ☐ Yes ☐ No |
| Sulphites (≥ 10 ppm) | ☐ Yes ☐ No | ☐ Yes ☐ No |

## 6. Regulatory Status

| | |
|---|---|
| **GMO Status:** | ☐ Non-GMO ☐ Contains GMO ☐ Not applicable |
| **Irradiation:** | ☐ Not irradiated ☐ Irradiated |
| **Certifications:** | ☐ Kosher ☐ Halal ☐ Organic ☐ Vegan ☐ Other: _____ |
| **BSE / TSE Statement:** | Plant origin, not of animal origin. Free from BSE/TSE risk. |
| **Standard of Quality:** | Complies with the manufacturer's specification above. |

## 7. Packaging, Storage & Shelf Life

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|---|---|
| **Uses:** | Functional and flavouring ingredient for beverages, smoothie and drink powders, foods and supplements. |
| **Packaging:** | Food-grade sealed pouches, repacked from the manufacturer's original packaging. |
| **Storage Conditions:** | Store in a well-closed container away from moisture and direct sunlight. |
| **Shelf Life:** | 3 years from date of manufacture when sealed and stored properly. |
| **Lot Code Format:** | YYYYMMDDNN (repack date + sequence), traceable to the manufacturer lot. |

## 8. Quality Assurance Review

**Reviewed By (QA):** LiquidShop Quality Assurance **Review Date:** 2026-10-08

**This document was prepared electronically and reviewed by LiquidShop Quality Assurance. It is valid without a signature.**

*The information contained in this document is accurate to the best of our knowledge. It is the responsibility of the user to ensure the product is suitable for its intended application and complies with applicable regulations.*