



## TECHNICAL DATA SHEET

### ALOE VERA FREEZEDRIED 200:1-CONVENTIONAL

PRODUCT CODE APIL200X

#### PRODUCT DESCRIPTION

|                  |                              |
|------------------|------------------------------|
| Appearance       | Fine powder                  |
| Odor             | Characteristics of Aloe Vera |
| Color            | From white to light tan      |
| Taste            | Characteristics of Aloe Vera |
| Particles Size   | 98.30% through 80 mesh       |
| Loss in Drying   | < 8.0 %                      |
| Moisture         | < 6.0 %                      |
| *Polysaccharides | 180 - 280 mg/g               |
| *pH              | 4.5 - 5.5                    |
| *Aloin (A Y B)   | < 1 ppm                      |
| *Density         | 0.9991 - 1.0222 g/ml         |

\*Once reconstituted to in a 1X

#### COMPOSITION INCI

AloeBarbadensisLeafJuice Powder

#### CAS

94349-62-9

#### %

100

#### MICROBIOLOGICAL ASSAY

|                     |            |
|---------------------|------------|
| Aerobic Plate Count | < 10 CFU/g |
| Coliforms           | Absent     |
| Pathogens           | Absent     |
| Yeast and Mold      | < 10 CFU/g |

#### HEAVY METALS

|         |             |
|---------|-------------|
| Lead    | < 0,1 mg/Kg |
| Mercury | < 0,1 mg/Kg |
| Cadmium | < 0,1 mg/Kg |
| Nickel  | < 0,1 mg/Kg |

#### STORAGE

Store in a dry place at room temperature, any variation in color, being a natural product, does not affect its intrinsic properties.

#### SHELF LIFE

36 months in the original container if stored properly.



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### Guarantees:

The information in this section is available in the regulatory dossier.

### Application Examples:

Cosmeceuticals  
Nutricosmetics  
Food and Beverage

### Certifications:

Certified KAKosher  
Certified Halal  
Certified Food Safety (HACCP)



All testing is performed at 25°C

Packaging: Per customer request.