

SPECIFICATION OF PAPAYA FRUIT POWDER

	<u>Description</u>	<u>Specification</u>
1	Appearance	Golden Yellow Light Brown Powder
2	Order	N/A
3	Moisture	±12%
4	Ash Content	7% - 8%
5	Solubility	18% - 22%
6	Bulk Density	0.8 - 0.9
7	Packing	25 Kgs. Paper/HDPE Bag
8	Packing Damnation	2' X 1'.5" X 0.5"
9	Shelf Life	Two years from manufacturing Date



Nutrition Facts:

Serving Size: 1.4oz (40g)
Servings per container: **

Amount/Serving	%DV*
Calories 140	Fat Cal. 0
Total Fat 0g	0%
Sat. Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 90mg	4%
Total Carb. 35g	12%
Dietary Fiber 1g	5%
Sugars 29g	
Protein 0g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 4%

**Percent Daily Values (DV) are based on a 2,000 calorie diet.*

Papaya is an amazingly rich source of proteolytic enzymes. These are the chemicals that enable the digestion of protein. Papain, which is the most important of these enzymes in the papaya, is extracted and dried as a powder for use to aid the digestion, and it is often used as a meat tenderizer, the enzyme partially breaking down the meat fibers - digesting them in fact.

Many experts have claimed rejuvenating properties for papaya, especially for the control of premature aging.