

The difference from Conventionally to bio-product and organic product is quick and simply explained.

- Conventional product is changed partly by breeding, is fertilised artificially and watered, taken away from natural sunlight, grows on unnatural grounds and in greenhouses or under plastic foil. It is treated with chemical growth accelerators and other questionable means and is harvested half-ripe. Besides for the transport "treats" around the optical standards to correspond and to arrive considerably with the customer.
- It looks to bio-product very similar, determining difference is which during from 6 to 4 weeks before the harvest "plant protection agents" may be used. The same approximate values like for conventional product are valid for the chemical analysis about pollutant load and treacly metal shares as well as strains of bacteria against it. The 3-fold purchase price stands therefore in no relation to the expenditure or even quality.

Organic product fulfils against it quite different claims. It must be a rank growth from the natural region. No changes may be carried out by the person. It can fulfil no standards as a fruit there it is defeated by natural regional variations through the geologic location. It is harvested by hand, the fruit state is ploughed full-ripe as well as processed immediately carefully. Changes or additions are not welcome or have been carried out. Harvest time in the same trunk is uncontrolled there and natural mostly only once a year. The exportation amounts are limited as a rule and, hence, are not available also the product constantly in boundless amounts. With the subsequent treatment it is dried only in different procedures and is generated without warm supply end product. In the end only natural product aid as for example Clumping protection or anti-caking agents is permitted in as low as possible amounts. If with an encapsulation, e.g., a standardization of the dry powder of the fruit - covered to the guaranteed vitamin C content - is aimed, the weight portion may not be crossed by an e.g. vitamin C addition with the Camu Camu fruit powder of 1.4%. This may also be not the rule, but only the exception if the guaranteed natural own salary after the harvest once is not reached.

Explanation of the composition and the achievement of the vitamin C content of 50%.

Conventional product reaches as a rule a vitamin C content from 2-3% on basis of the fresh fruit.

Bio-product reaches as a rule a vitamin C content from 3-5% on basis of the fresh fruit.

Organic product reaches on average 10% (7-14%) in vitamin C content on basis of the fresh fruit.

Conventional and also bio-product are as a rule 8:1 essences, that is 8 kilos of fresh fruits are used for 1 kilo of powder. This has as a rule again a rest humidity portion (water) of from 8 to 10%. Then the vitamin C content of this conventional powder essence lies on average already with respectable 12%. If one still draws off the water with the calculation and looks only at the Vitamin-C-Anteil/content covered on the pure weight of the dry mass even here the portion lies with approx. 13.5%. With bio-product it can rise from 13.6% up to 26.6%. Notabene, both with rather high rest humidity portion of approx. 8-10% (Conventionally) or from 3 to 4% (biology) and with only 8 kilos of fruits for 1 kilo of powder essence. Water brings here to the manufacturer before all weight (money) and strikes in capsules nobody.

With our Camu Camu powder essence all water is taken away in a special freeze-drying process, we receive pure 100 %-tige dry masses. Besides, organic fruits have natural in general a lot of higher portion in vital materials, therefore also in vitamin C. It is also logical,

actually, because nearly all wild plants practically not "protected" (from the person controlled) will train and virtually as a self protection before the environmental conditions on site a high Redox potential and show. Beside the excellent drying these organic full-ripe fruits show another one up to before 3-paint so high vitamin C content. We use about 1 kilo Camu Camu to receive dry essence, in addition, 23 kilos of fresh fruits. So 23:1 essences and therefore approx. 3-paint more fruits than other Camu Camu products. In the sum this is called; full maturity fruits + 3-paint more fruits + less water + high vitamin C content there organic fruits = 50% of vitamin C portion in the ready dry mass. Here it is not stretched or is filled, but taken in the full.

We reach the guaranteed portion from 50% of vitamin C in our Camu Camu fruit powder essence by extreme drying, substantial full maturity fruits and the triple amount of the used fruits in the production. As a rule we achieve after dry always a content more than 51% in vitamin C.

Yours sincerely – Thomas Stefanov

Mammacom OOD

Vitamin C stands no heat

Along with the pleasure and all health advantages which the vitamin offers to C to reach the fruit and above all the vitamin C containing vegetables should be consumed raw. Only like that you can profit from his valuable qualities, because, unfortunately, the vitamin is a C a vitamin extremely sensitive to heat which does not survive a cooking process.

This is also the reason for the fact that natural vitamin C is not suited for the preserving of canned food and ready products, because which are killed for it necessary pasteurisation required a temperature by from 60°C to 90°C, so that the micro-organisms, would spoil otherwise the product, also really. Therefore, they can assume from the fact that every fruit juice or vegetable juice which was bottled in bottles this pasteurisations process run through and can contain no vitamin C any more, even if it is differently shown on the label extremely advertising-efficiently.

Yours sincerely – Thomas Stefanov

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