

# WELLMONK® JAMUNPRO™ JP-69

## SPRAY DRIED JAMUN POWDER

### WITH DIETARY FIBRE (PHGG)

PREMIUM MALTODEXTRIN-FREE | CLEAN LABEL | RICH IN DIETARY FIBRE

*Real Fruit. Real Fibre. Real Benefits.*

[www.wellmonk.in](http://www.wellmonk.in)

**100%  
REAL FRUIT**  
NOTHING  
ARTIFICIAL

#### PRODUCT DESCRIPTION

Wellmonk® JamunPro™ JP-69 is a premium maltodextrin-free spray dried jamun powder manufactured from carefully selected seed-free jamun puree and dietary fibre (PHGG).

The product provides authentic jamun flavour, natural deep purple colour, excellent solubility and high dietary fibre while preserving the natural characteristics of jamun.

It is specially developed for premium functional foods, nutraceuticals, clean-label beverages and health formulations.



MALTODEXTRIN  
FREE



HIGH DIETARY  
FIBRE (PHGG)



EXCELLENT  
SOLUBILITY



RICH NATURAL  
ANTHOCYANINS



CLEAN LABEL  
INGREDIENT



NO ARTIFICIAL  
COLOURS OR  
FLAVOURS

#### NUTRITIONAL INFORMATION (APPROX.)

|               | Per 100 g           |
|---------------|---------------------|
| Energy        | 285 – 310 kcal      |
| Protein       | 1 – 3 g             |
| Total Fat     | < 1 g               |
| Carbohydrate  | 50 – 55 g           |
| Total Sugars  | Naturally occurring |
| Added Sugar   | Nil                 |
| Dietary Fibre | 38 – 40 g           |
| Sodium        | < 100 mg            |

#### MICROBIOLOGICAL STANDARDS

| Parameter         | Specification  |
|-------------------|----------------|
| Total Plate Count | < 10,000 cfu/g |
| Yeast & Mold      | < 100 cfu/g    |
| Coliform          | < 10 cfu/g     |
| E. coli           | Absent/g       |
| Salmonella        | Absent / 25 g  |

#### KEY BENEFITS

- ✓ 100% REAL JAMUN – NOTHING ARTIFICIAL
- ✓ MALTODEXTRIN-FREE – CLEAN & SIMPLE INGREDIENTS
- ✓ HIGH DIETARY FIBRE (PHGG) – SUPPORTS GUT HEALTH
- ✓ EXCELLENT SOLUBILITY – EASY TO MIX & USE
- ✓ NATURAL SOURCE OF ANTHOCYANINS
- ✓ VIBRANT NATURAL PURPLE COLOUR – NO ARTIFICIAL COLOURS
- ✓ LOW MOISTURE & WATER ACTIVITY – LONG SHELF LIFE
- ✓ IDEAL FOR FUNCTIONAL FOODS, BEVERAGES & NUTRACEUTICALS
- ✓ VEGAN FRIENDLY – PLANT BASED INGREDIENT
- ✓ CONSISTENT QUALITY – BATCH TO BATCH



#### PACKAGING

- 20 kg Food Grade HDPE Drum with PE liner
- Moisture barrier laminated bags
- Other pack sizes available on request



#### STORAGE

- Store in a cool, dry and hygienic place.
- Temperature below 25°C
- Protect from moisture.
- Protect from direct sunlight
- Keep container tightly closed after opening.

#### SHELF LIFE

**18-24  
MONTHS**

when stored under recommended storage conditions.

#### TYPICAL PHYSICAL & CHEMICAL CHARACTERISTICS

| Parameter                | Specification                         |
|--------------------------|---------------------------------------|
| Appearance               | Fine free-flowing purple powder       |
| Colour                   | Characteristic deep purple            |
| Odour                    | Characteristic fresh jamun            |
| Taste                    | Characteristic jamun                  |
| Moisture                 | ≤ 4.0 %                               |
| Water Activity (Aw)      | ≤ 0.30                                |
| pH (10% solution)        | 3.2 – 3.8                             |
| Acidity (as Citric Acid) | 3.0 – 5.0 %                           |
| Solubility               | Good to Excellent                     |
| Bulk Density             | 0.35 – 0.65 g/ml                      |
| Particle Size            | ≥ 95% through 40 mesh                 |
| Dietary Fibre            | Approx. 38 – 40 %                     |
| Fruit Solids             | Approx. 69 %                          |
| Anthocyanins             | Naturally occurring (batch dependent) |

#### APPLICATIONS



\*Subject to applicable regulations.

#### RECOMMENDED USAGE LEVEL

| Application    | Dosage             |
|----------------|--------------------|
| Beverage       | 5 – 15%            |
| Dairy          | 2 – 8%             |
| Bakery         | 2 – 10%            |
| Ice Cream      | 2 – 8%             |
| Nutraceuticals | As per formulation |

#### MANUFACTURED & MARKETING BY

**Pellagic**

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#### QUALITY & COMPLIANCE

