

Product Specification

Acai Powder Organic Freeze Dried

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<p>Description</p> <p>The Acai tree is found in the Amazon rain forest which is located in Brazil and other countries. Its fruit is small, round, dark purple and looks like a grape. Acai pure contains much more antioxidants (Anthocyanins) than wine. The ORAC value (oxygen radical absorbance capacity) of açai is one of the highest in the world. It also contains high levels of dietary fibers, amino acids, and minerals such as calcium.</p> <p>The Freeze Dried Acai contains large amount of lipids (about 50%), therefore, to prevent oxidation of the product, the packaging must contain barrier to light and oxygen.</p> <p>Product obtained from organic açai pure submitted to freezing and freeze drying according to the Good Manufacturing Practices. Non fermented product, non-alcoholic.</p>	
Botanical name	Euterpe precatoria
Country of Origin	Brazil
Packaging	5 kg
Shelf life	24 months, if maintained in the original closed package at ambient temperature in a dry place away from extreme conditions of heat, cold and moisture.
Storage	At room temperature, protected from dust, moisture and light, in the original closed package.
Odour	Typical of acai, with the presence of flavor and acidity from the lime juice
Flavour	Typical of acai, with the presence of flavor and acidity from the lime juice
Texture	Dark purple, coarse powder. There may be variation in tonalities and intensities of the purple color
Nutritional Values	Per 100 gram
Energy	2263 kJ / 541 kcal
Fat	54,0 g
Saturated fat	15,0 g
Carbohydrates	32,0 g
Sugars total	2,0 g
Protein.	9.8 g
Dietary fiber total	27,0 g
Salt	0,2 g
Total Platecount:	10.000 cfu/g

Molds:	2.000 cfu/g
Yeast:	2.000 cfu/g
Salmonella:	Not detected in 25g
E-Coli:	<10 cfu/g
Coliforms	<10 cfu/g
Moisture:	max 2.5%

Pesticide	Conform EU regulation
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Labeling of allergens according to regulation (EU) 1169/2011, annex II	Contained in the product	Possible cross-cont.	Present in the factory
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No	No	No
Crustaceans and products thereof	No	No	No
Eggs and products thereof	No	No	No
Fish and products thereof	No	No	No
Peanuts and products thereof	No	No	No
Soybeans and products thereof	No	No	No
Milk and products thereof (including lactose)	No	No	No
Nuts, i.e. almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	No	No	No
Celery and products thereof	No	No	No
Mustard and products thereof	No	No	No
Sesame seeds and products thereof	No	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No	No	No
Lupin and products thereof	No	No	No
Molluscs and products thereof	No	No	No

Pesticides

This product complies with the requirements outlined in Council Regulation (EC) No. 834/2007 (and consecutive amendments). It also complies with SKAL strict organic farming standards. During the manufacturing process the product and the packaging materials are not exposed to pesticides or pesticide residues. Pesticides are not stored on site, nor used in the manufacturing or warehousing areas.



Undesirable substances

The undesirable substances levels (heavy metals, PAH, mycotoxins, etc.) are below the limits identified by EU legislation (Commission regulation No 2073/2005, No 1881/2006 and consecutive amendments), including the recommendations provided by EFSA on food contaminants.

GMO free

This product is not subject to genetic modifications. Process controls are in place to ensure no accidental contamination with genetically modified materials, or materials derived thereafter, can occur. We hereby certify that this product is not subject to labeling under EU Regulations 1829/2003/EC and 1830/2003/EC on genetically modified food and feed.

Irradiation

The product has not been irradiated and complies with the EU regulation 1999/3/EC.

Animal Testing

We confirm that we do not conduct or commission animal testing of any products.