

## Technical Data Sheet

INCI Name:	Euterpe oleracea powder
Origin:	Amazon Rainforest, East
Description:	Product obtained from natural organic acai puree submitted to freeze drying according to GMP practices. Non-fermented, non-alcoholic product. The product does not contain any ingredients that might have been derived from GMO sources. Raw material suffered a series of washing processes in order to lower micro log without the application of heat over 42°C
Ingredients:	Frozen acai puree.
Applications:	Chocolates, beverages, desserts, ice creams, energy bars, etc.
Equivalence:	1kg of organic acai powder is made from 18-20kg of fresh acai berries
Certifications:	NOP, CE by IBD

### ORGANOLEPTIC CHARACTERISTICS\*

Analysis	Specification
Color	Purple purplish
Aspect	Coarse powder
Flavor + Smell	Earthy tones , not sweet, slightly tart

\*Natural raw materials of vegetable origin can suffer color and odor changes between different batches of product.

### PHYSICAL AND CHEMICAL CHARACTERISTICS

Analysis	Specification
Moisture (%)	Max. 5.0
Particle Size,% though 42 mesh	Min.40%
Solubility in H <sub>2</sub> O( at 25 °C)	Partially soluble
Foreign matter	Absent

### MICROBIOLOGICAL CHARACTERISTICS <sup>(1)</sup>

Analysis	Specification
Standard plate count (CFU/g)	Max. 2,0 x10 <sup>3</sup>
Fecal coliforms(CFU/g). <sup>(2)</sup>	Max. 1x10 <sup>2</sup>
Yeast & mould(CFU/g).	Max. 5x10 <sup>3</sup>
Salmonella sp (/25g) <sup>(2)</sup>	Absent

(1) The Sampling plan follows the standards of the ICMSF (International Commission on Microbiological Specifications for Foods).

(2) According to RDC 12 of January 2nd, 2001- item 1-C.

### GENERAL REFERENCES\*

Analysis	Specification
Antioxidant Capacity (ORAC <sub>FL</sub> )	64.939,66 μmole TE/100g
Anthocyanins by HPLC	512,58 mg/100g
Total Polyphenols (g/100g)	3,600 mf eq. Gallic acid/100g

\*General references do not consist in specs data. amounts represent the average results across the seasons

Date: March.24 <sup>th</sup> , 2020	Review: 01	Revised by: Quality analyst	Approved by : Area Director
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NUTRITIONAL INFORMATION	per serving of 100g
Calories (Kcal)	473,95
Fat (g)	43.11
Saturated Fat (g)	10,64
Unsaturated Fat(g)	32,46
Omega 9(g)	25,53
Omega 6(g)	5,32
Trans Fat (g)	0
Sodium (mg)	30.3
Carbohydrates (g)	11.72
Dietary Fiber (g)	29.4
Total Sugars (g)	1,28
Proteins (g)	9.77
Ash(g)	3.73

Packaging	Master boxes with 4 x 4kg metalized vacuum packaged bags Net weight: 16kg / Gross weight: 16.72kg External dimensions: 48,5 cm x 29 cm x 20 cm Air Palletization = 40 boxes Maritime Palletization= 72 boxes Optional packaging with 8kg and 1kg available upon request
Shelf Life & Storage:	24 months, if maintained in the original sealed package at room temperature (20°C). Keep product away from light, heat and moisture.
Transportation:	At room temperature, in clean vehicles, protected from dust, moisture and material that can offer contaminations risk.

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