

Produktdatenblatt | Product Sheet A004S3K BIO Vitaçaí Premium Juice Pads

Produktbeschreibung | Product description:

BIO Vitaçaí (Açaí+Guaraná) Premium Fruchtpüree, tiefgefroren, in 100g-Sachets
ORGANIC Vitaçaí (açai+guaraná) premium fruit puree, deep frozen, in 100g pouches

Zutaten | Ingredients:

Bio Açaí, Wasser, Bio Guaraná-Sirup | Organic açai, water*, organic guaraná syrup
*Premium Qualität: Açaí-Püree >14% Trockenmasse
*Premium quality: Açai puree >14% solids

MHD | Shelf life (bei -18 °C | stored at -18 °C):

36 Monate | 36 months

300g-Packung (3x100g) | 300g pack (3x100g):

- Nettogewicht | Net weight: 300g (3x100g)
- Maße | Dimensions: ca. 155x45x80mm (HxLxB)
- Artikel-Nr. | Article No.: A004S3
- EAN 13-Code: 42 6004208 176 4

Versandeinheit | Shipping unit:

- Karton mit 12x300g-Packungen | Cardboard box with 12x300g packs
- Maße | Dimensions: ca. 170x266x200 (HxLxB)
- Nettogewicht | Net weight: 3,6kg, Bruttogewicht | Gross weight: ca. 4,0kg
- Artikel-Nr. | Article No.: A004S3K
- EAN 13-Code: 42 6004208 205 1

Palette | Pallets:

	EP (120x80cm)	IP (120x100cm)
Kartons pro Lage Cases per layer:	18	22
Lagen Layers:	10	10
Kartons pro Palette Cases per pallet:	180	220
Gesamthöhe Kartons Total height cases [cm]:	172,0	172,0
Höhe Palette Pallet height [cm]:	15,0	15,0
Gesamthöhe Total height [cm]:	187,0	187,0
Nettogewicht Net weight [kg]:	648,0	792,0
Bruttogewicht Gross weight [ca. kg]:	725,8	887,0

General Information

Common Name:	Açaí
Botanical Name:	<i>Euterpe oleracea</i>
Origin:	Amazonian rainforest, Brazil
Description:	The product obtained from the mixing of the ingredients comprising the formulation, by means of appropriate technological procedures including the step of pasteurization.

Analytical Information

Total solids(%)	22,0 - 24,0 %
° Brix (20 °C)	14,0 - 17,0
pH	4,7 - 5,3
Color	Purple
Odor & Flavor	Typical of acai with guarana syrup
Texture	Typical of acai with guarana syrup

Microbiological Information

Total Count	Max. 1×10^5 CUF/g
Yeast and Mould	$\leq 5,0 \times 10^3$ CUF/g
Total coliforms 35 °C	$1,0 \times 10^2$
<i>E. coli</i>	Negative
<i>S. aureus</i>	Max. 100
<i>Salmonella sp</i>	Negative in 25g
<i>Viable Trypanossoma cruzi</i>	Negative in 25g
<i>Listeria monocytogenes</i>	Negative in 25g

Qualitätszertifikate Produzent | Quality certificates producer:

GFSI-Standard, BIO|ORGANIC, KOSHER

Allergenbescheinigung | Allergen statement

ALLERGENS (to be labelled according Regulation (EU) No 1169/2011)		Yes	No
1.	Cereals containing Gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof		x
2.	Eggs and products thereof		x
3.	Peanuts and products thereof		x
4.	Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia or queensland nuts, and products thereof		x
5.	Soybean and products thereof		x
6.	Milk and products thereof (incl. Lactose)		x
7.	Mustard and products thereof		x
8.	Celery and products thereof		x
9.	Fish and products thereof		x
10.	Sesame and products thereof		x
11.	Sulphur dioxide and Sukphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂		x
12.	Crustaceans and products thereof		x
13.	Lupine and products thereof		x
14.	Molluscs and products thereof		x

Vegan-Bescheinigung | Vegan statement

Wir bestätigen, dass keine tierischen Zutaten oder Zusätze tierischen Ursprungs verwendet wurden. | We confirm that no animal ingredients or additives from animal origin have been used.

Durchschnittliche Nährwerte | Average nutrition facts

	pro per 100g
Brennwert Energy value Valore energetico Valeur énérgét	106,3 kcal
	443,2 kJ
Fett Fat Grassi Graisses Vetten Fedt	4,6 g
davon thereof dei quali dont waarvan hvorav	
Gesättigte Fettsäuren Saturates Acidi grassi saturi Acides gras saturés Verzadigde vetzuren Mettede fedtsyrer	1,2 g
Kohlenhydrate Carbohydrate Carboidrati Glucides Kooll	12,2 g
davon thereof dei quali dont waarvan hvorav	
Zucker Sugars Zuccheri Sucres Suikers Sukker	10,5 g
Eiweiß Protein Proteine Protéines Eiwitten Protein	1,1 g
Salz Salt Sale Sel Zout Salt	0,0 g