

ACAI GmbH
Erasmusstr. 1
D-10553 Berlin
Germany



Tel.: +49 (0)30-20917988
Fax: +49 (0)30-34727376

www.acai.eu
info@acai.eu

31.08.2021

Produktdatenblatt | Product Sheet A008SK BIO Açaí Premium Juice Pads

Produktbeschreibung | Product description:

BIO Açaí Premium Fruchtpüree, tiefgefroren, in 100g-Sachets
ORGANIC Açaí Premium fruit puree, deep frozen, in 100g pouches

Zutaten | Ingredients:

Bio Açaí, Wasser | Organic açaí, water*
*Premium Qualität: >14% Trockenmasse
*Premium quality: >14% solids

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

36 Monate | 36 months

Versandeinheit | Shipping unit:

- Karton mit 40x100g-Packungen | Cardboard box with 40x100g packs
- Maße | Dimensions: ca. 170x266x200 (HxLxB)
- Nettogewicht | Net weight: 4,0kg, Bruttogewicht | Gross weight: ca. 4,3kg
- Artikel-Nr. | Article No.: A008SK
- EAN 13-Code: 42 6004208 132 0

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]:	720,0	880,0
Bruttogewicht Gross weight [ca. kg]:	774,0	946,0

Qualitätszertifikate Produzent | Quality certificates producer:

GFSI

ACAI GmbH
Erasmusstr. 1
D-10553 Berlin
Germany



Tel.: +49 (0)30-20917988
Fax: +49 (0)30-34727376

www.acai.eu
info@acai.eu

General information

Common Name:	Acai
Botanical Name:	<i>Euterpe oleracea</i>
Origin:	Amazonian rainforest, Brazil
Description:	Product obtained from the edible part of the acai berry through technological processes that preserve the safety of food.
Ingredients:	Acai and water Natural product, no added sugar, coloring and preservatives

Analytical information

Total solids %	14,0 - 14,3
° Brix (20° C)	3,5 - 8,0
pH	4,0 - 6,2
Color	Purple
Odor & Flavor	Typical of acai
Texture	Typical of acai

Microbiological information

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

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 SO2		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 éner	68,6 kcal
	281,4 kJ
Fett Fat Grassi Graisses Vetten Fedt	5,4 g
davon thereof dei quali dont waarvan hvorav	
Gesättigte Fettsäuren Saturates Acidi grassi saturi 	1,4 g
Acides gras saturés Verzadigde vetzuren Mettede	
fedtsyrer	
Kohlenhydrate Carbohydrate Carboidrati Glucides Kool	0,2 g
davon thereof dei quali dont waarvan hvorav	
Zucker Sugars Zuccheri Sucres Suikers Sukker	0,2 g
Eiweiß Protein Proteine Protéines Eiwitten Protein	1,3 g
Salz Salt Sale Sel Zout Salt	0,0 g