

Produktdatenblatt | Product Sheet A031SK Cupuaçu Juice Pads

Produktbeschreibung | Product description:

Cupuaçu Fruchtpüree, tiefgefroren, in 100g-Sachets
Cupuaçu fruit puree, deep frozen, in 100g pouches

Zutaten | Ingredients:

100% Cupuaçu

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

24 Monate | 24 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.: A031SK
- EAN 13-Code: 42 6004208 134 4

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:

ISO 22000, BIO|ORGANIC, IFOAM, KOSHER

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General information

Common Name:	Cupuaçu
Botanical Name:	Theobroma grandiflorum
Origin:	Brazil
Description:	Unfermented and undiluted product obtained from the edible part of cupuaçu through a technical process, with a minimum content of total solids (Ministry of Agriculture, Livestock and Supply - MAPA No. 01, JANUARY 7th, 2000).
Storage and transport:	Closed vehicles, free from foreign materials and odors. Keep Frozen at -18C.

Analytical information

° Brix (20 °C)	9,0 - 14,2
pH	3,0 - 4,2
Acidity (ml NaOH 0,1N/10g)	1,5 - 2,5
Density (20 °Cg/ml)	0,96 - 1,01

Organoleptical information

Color	Typical of the fruit.
Odor & Flavor	Typical of the fruit. No off smell.
Texture	Typical of the fruit. No off flavor.

Microbiological information

Yeast and Mould	<10 (est) - 3,0 x 10 ²
Coliforms per 35 °C and 45 °C	<0,3 /g
Mesophiles	<10 (est) - 1,0 x 10 ³
Salmonella sp	Negative / 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	81,0 kcal
	342,0 kJ
Fett Fat Grassi Graisses Vetten Fedt	1,6 g
davon thereof dei quali dont waarvan hvorav	
Gesättigte Fettsäuren Saturates Acidi grassi saturi Acides gras saturés Verzadigde vetzuren Mettede fedtsyrer	0,1 g
Kohlenhydrate Carbohydrate Carboidrati Glucides Koc	14,7 g
davon thereof dei quali dont waarvan hvorav	
Zucker Sugars Zuccheri Sucres Suikers Sukker	5,3 g
Eiweiß Protein Proteine Protéines Eiwitten Protein	1,7 g
Salz Salt Sale Sel Zout Salt	0,0 g