

Produktdatenblatt / Product Sheet A044K Vitaçaí (Açaí & Guaraná) Juice Pads Classic

Produktbeschreibung | Product description:

Açaí-Fruchtpüree, tiefgefroren
Açaí fruit puree, deep frozen

Zutaten | Ingredients:

Açaí, Wasser | Water, Guaraná-Sirup | Syrup

Açaí „medium“ (Classic) mit 12% Trockenmasse
Açaí „medium“ (Classic) with 12% dry matter

MHD | Shelf life (bei -21 °C | stored at -21 °C):

24 Monate | 24 months

400g-Packung (4x100g) | 400g pack (4x100g):

- Nettogewicht | Net weight: 400g (4x100g)
- Maße | Dimensions: ca. 105x90x80mm (HxLxW)
- Artikel-Nr. | Article No.: A044
- EAN 13-Code: 42 6004208 007 1

Versandeinheit | Shipping unit:

- Karton mit 12x400g-Packungen | Cardboard box with 12x400g packs
- Maße | Dimensions: ca. 224x253x193mm (HxLxW)
- Nettogewicht | Net weight: 4,8kg
- Bruttogewicht | Gross weight: ca. 5,3kg
- Artikel-Nr. | Article No.: A044K
- EAN 13-Code: 42 6004208 023 1

Palette | Pallets:

- Euro-Palette | Euro pallet: 120x80cm
- Kartons pro Lage | Cardboard boxes per layer: 18
- Lagen | Layers: 8
- Kartons | Cardboard boxes: 144
- 400g-Packungen | 400g packs: 1.728
- Nettogewicht | Net weight: 691,2kg
- Bruttogewicht | Gross weight: ca. 763kg
- Palettenhöhe | Pallet height: 180cm (+15cm Palette | pallet)



Spezifikationen | Specifications

BOTANICAL NAME: *Euterpe Oleracea* Mart.

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.
Storage and transport:	The product is stored and transported at maximum temperature of -18 ° C.
Shelf life:	24 months from production, if maintained in the original closed package at cold temperature of at least -18°C.
Ingredients:	Acai, water, Guarana-Syrup (5%)

ANALYTICAL INFORMATION

Total solids	11,0 - 13,0
° Brix	3,0 - 5,0
pH	4,0 - 5,0
Acidity (ml NaOH 0,1N/10g)	2,5 - 4,0
Density (g/ml)	1,03 - 1,07

ORGANOLEPTICAL INFORMATION

Color	Typical of acai
Odor & Flavor	Typical of acai
Texture	Typical of acai

MICROBIOLOGICAL INFORMATION

Total Plate Count	≤ 1.000 CUF/g
Yeast and Mould	≤ 100 CUF/g
Total coliforms	< 0,3/g
Fecal coliforms	< 0,3/g
Salmonella sp	Negative / 25g

Qualitätszertifikate Produzent | Quality certificates producer:



UKOSHER



Allergenbescheinigung | Allergen statement

Application of ingredients with allergenic potential according to EU-classification			Designation of ingredient
01	wheat containing gluten (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
02	shellfish and crustaceans (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
03	eggs (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
04	fish (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
05	peanuts (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
06	soy (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
07	milk including lactose (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
08	caryopsis (e.g. nuts) (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
09	celery (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
10	mustard (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
11	sesame seeds (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
12	Sulfur dioxide and sulfites (>10 mg/kg or 10 mg/l), indicated as SO ₂	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
13	lupine	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
14	molluscs	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
15	other	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	

Application of ingredients according to ALBA-list

01	cow's milk protein	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
02	lactose	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
03	chicken's egg	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
04	soy protein	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
05	soy lecithin	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
06	gluten	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
07	wheat	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
08	rye	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
09	beef	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
10	pork	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
11	chicken	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
12	fish	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
13	shellfish and crustaceans	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
14	maize	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
15	cocoa	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
16	legumes/pulses	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
17	nuts	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
18	nut oil	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
19	peanuts	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
20	peanut oil	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
21	sesame	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
22	sesame oil	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
23	glutamate	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
24	sulfite (E 220 bis E 228)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
25	lupine	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
26	coriander	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
27	celery	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
28	carrot	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
29	mustard	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	

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.

Nährwerttabelle | Nutritional table

Average nutrition facts | durchschnittliche Nährwerte | Valori nutrizionali

	pro per 100g	%NRV
Calories Brennwert Valore energetico	72,3 kcal	3%
	299,0 kJ	3%
Fat Fett Grassi	4,5 g	6%
thereof davon dei quali		
Saturated fatty acids gesättigte Fettsäuren Grassi saturi	1,1 g	6%
Carbohydrates Kohlenhydrate Carboidrati	4,2 g	1%
thereof davon dei quali		
Sugar Zucker Zucchero	3,6 g	4%
Proteins Eiweiss Proteine	1,0 g	2%
Salt Salz Sale	0,0 g	0%

Reference intake of an average adult (8 400 kJ/2 000 kcal) | Referenzmenge für einen durchschnittlichen Erwachsenen (8 400 kJ/2 000 kcal) | Assunzioni di riferimento di un adulto medio (8 400 kJ/2 000 kcal)