

## Produktdatenblatt | Product Sheet A044S3K Vitaçaí (Açaí & Guaraná) Juice Pads RETAIL 300g (3x100g)

### Produktbeschreibung | Product description

Açaí-Fruchtpüree mit Guaraná (Vitaçaí), tiefgefroren, in 100g-Sachets  
Açaí fruit puree with Guaraná (Vitaçaí), deep frozen, in 100g pouches

### Zutaten | Ingredients

Açaí, Wasser | Water\*, Guaraná-Sirup | Syrup (5%)  
\*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

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

- Nettogewicht | Net weight: 300g (3x100g)
- Maße | Dimensions: ca. 155x46x80mm (HxLxB)
- Artikel-Nr. | Article No.: A044S3
- EAN 13-Code: 42 6004208 189 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. 3,9kg
- Artikel-Nr. | Article No.: A044S3K
- EAN 13-Code: 42 6004208 192 4

### Palette | Pallet

	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]:	697,0	851,0

## Qualitätszertifikate Produzent | Quality certificates producer:

BRC, SGF, KOSHER

### 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.

### Analytical information

Total solids	11,0 - 14,0
° 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

## 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 <sub>2</sub>		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 pro 100g | Average nutrition facts per 100g

<b>Brennwert   Energy value   Valore energetico  </b>	<b>kcal</b>	<b>72,3</b>
<b>Valeur énergétique   Energie   Energi verdi   Valor energético</b>	<b>kJ</b>	<b>299,0</b>
<b>Fett   Fat   Grassi   Graisses   Vetten   Fedt   Grasas</b>	<b>g</b>	<b>4,5</b>
davon   thereof   dei quali   dont   waarvan   hvorav   de las cuales		
Gesättigte Fettsäuren   Saturates   Acidi grassi saturi		
Acides gras saturés   Verzadigde vetzuren   Mettede fedtsyrer   Ácidos grasos saturados	<b>g</b>	<b>1,1</b>
<b>Kohlenhydrate   Carbohydrate   Carboidrati   Glucides   Koolhydraten   Karbohydrater  </b>		
<b>Hidratos de carbono</b>	<b>g</b>	<b>4,2</b>
davon   thereof   dei quali   dont   waarvan   hvorav   de los cuales		
Zucker   Sugars   Zuccheri   Sucres   Suikers   Sukker   Azúcares	<b>g</b>	<b>3,6</b>
<b>Eiweiß   Protein   Proteine   Protéines   Eiwitten   Protein   Proteínas</b>	<b>g</b>	<b>1,0</b>
<b>Salz   Salt   Sale   Sel   Zout   Salt   Sal</b>	<b>g</b>	<b>0,0</b>