

Produktdatenblatt | Product Sheet A044SK Vitaçaí (Açaí & Guaraná) Juice Pads

Produktbeschreibung | Product description

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

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

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.: A044SK
- EAN 13-Code: 42 6004208 180 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]:	720,0	880,0
Bruttogewicht Gross weight [ca. kg]:	774,0	946,0

Qualitätszertifikate Produzent | Quality certificates producer

BRC, SGF, KOSHER

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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, guaraná syrup (5%)

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 Sulphites 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 pro 100g | Average nutrition facts per 100g

Brennwert Energy value Valore energetico 	kcal	72,3
Valeur énergétique Energie Energi verdi Valor energético	kJ	299,0
Fett Fat Grassi Graisses Vetten Fedt Grasas	g	4,5
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	g	1,1
Kohlenhydrate Carbohydrate Carboidrati Glucides Koolhydraten Karbohydrater 		
Hidratos de carbono	g	4,2
davon thereof dei quali dont waarvan hvorav de los cuales		
Zucker Sugars Zuccheri Sucres Suikers Sukker Azúcares	g	3,6
Eiweiß Protein Proteine Protéines Eiwitten Protein Proteínas	g	1,0
Salz Salt Sale Sel Zout Salt Sal	g	0,0