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Produktdatenblatt | Product Sheet A046SK BIO Açaí classic Juice Pads

Produktbeschreibung | Product description:

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

Zutaten | Ingredients:

Açaí, Wasser* | water*
* >12% Trockenmasse | 12% solids

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.: A046SK
- EAN 13-Code: 42 6004208 181 8

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:

BIO

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 food safety.
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 and water Natural product, no added sugar, coloring and preservatives

ANALYTICAL INFORMATION

Total solids	11,0 - 14,0
° Brix (20°C)	Max. 4,80
pH	4,0 - 6,2
Acidity (citric acid - g/100g)	0,10 - 0,45
Density (20°C)	0,98 - 1,01

ORGANOLEPTICAL INFORMATION

Color	Characteristic. There may be color variation according to the harvest and harvesting site.
Smell	Characteristic, free from off smell.
Flavor	Characteristic, free from off flavor.
Appearance	Characteristic. Free of dirtiness, insects and foreign material contaminants or toxic to human health, may present greenish supernatant due to natural fat fruit.

MICROBIOLOGICAL INFORMATION

Total plate count	< 1x10 ⁴ CFU/g
Yeast and Mould	< 3x10 ³ CFU/g
Total Coliforms (35°C)	< 10 CFU/g
S. aureus	< 1x10 ² CFU/g
E. coli	Negative / g
Salmonela sp/25g	negative

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 pro 100g | Average nutrition facts per 100g

Brennwert Energy value Valore energetico	kcal	59,3
Valeur énergétique Energie Energi verdi Valor energético	kJ	243,2
Fett Fat Grassi Graisses Vetten Fedt Grasas	g	4,7
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	1,2
Kohlenhydrate Carbohydrate Carboidrati Glucides Koolhydraten		
Karbohydrater Hidratos de carbono	g	0,2
davon thereof dei quali dont waarvan hvorav de los cuales		
Zucker Sugars Zuccheri Sucres Suikers Sukker Azúcares	g	0,2
Eiweiß Protein Proteine Protéines Eiwitten Protein Proteínas	g	1,1
Salz Salt Sale Sel Zout Salt Sal	g	0,0