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## Produktdatenblatt | Product Sheet A050SK Banane | Banana Juice Pads

### Produktbeschreibung | Product description:

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

### Zutaten | Ingredients:

100% Banane | Banana

### 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.: A050SK
- EAN 13-Code: 42 6004208 163 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:

BRC, ISO 22000:2005, SGF, Halal

## ANALYTICAL INFORMATION

Parameters	Units	Specification
° Brix (20°C)	° Bx	18 - 24
Acidity (citric acid)	%	0,2 - 0,6
Acidity (ml NaOH 0,1N / 10g)	-	3,5 - 9,0
pH	-	4,1 - 5,3

## MICROBIOLOGICAL INFORMATION

Parameters	Units	Specification
Total Plate count	CFU/g	Max. 3.000
Yeast and molds	CFU/g	Max. 2.000
<i>S. aureus</i>	CFU/g	<10 CFU/g
Total Coliforms (35 °C)	CFU/g	<10 CFU/g
<i>Salmonelle sp</i>	/25g	Negative
<i>E. Coli</i>	/g	Negative
Thermo-tolerant coliforms (45 °C)	CFU/g	<10 CFU/g

## SENSORY REQUIREMENTS

Appearance	Homogeneous liquid, free from stones or peel remainings
Colour	Characteristic white/yellow
Odour	Characteristic of the fruit, free from fermentation smell
Taste	Characteristic of the fruit, free from fermentation flavour or other unusual flavours.

Packaging	Cover laminated polyester - polyethylene natural
Shelf life	24 months
Storage conditions	Frozen at -18° C

## GENERAL REQUIREMENTS

Authenticity	The product is made from 100% natural, fresh fruit and is not modified or adulterated in any way. The product complies with the AIJN Code of Practice. Genetic manipulated plants and raw materials are not used.
Additives	The product does not contain any food additives. Processing aids are used.

## 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 énergétique   Energie   Energi verdi	106,1 kcal 449,3 kJ
Fett   Fat   Grassi   Graisses   Vetten   Fedt davon   thereof   dei quali   dont   waarvan   hvorav	0,5 g
Gesättigte Fettsäuren   Saturates   Acidi grassi saturi   Acides gras saturés   Verzädigde vetzuren   Mettede fedtsyrer	0,2 g
Kohlenhydrate   Carbohydrate   Carboidrati   Glucides   Koolhydraten   Karbohydrater davon   thereof   dei quali   dont   waarvan   hvorav	23,4 g
Zucker   Sugars   Zuccheri   Sucres   Suikers   Sukker	8,7 g
Eiweiß   Protein   Proteine   Protéines   Eiwitten   Protein	1,0 g
Salz   Salt   Sale   Sel   Zout   Salt	0,0 g