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## Produktdatenblatt | Product Sheet A059SK Cajá Juice Pads

### Produktbeschreibung | Product description:

Cajá-Fruchtpüree, tiefgefroren, in 100g-Sachets  
Cajá (hog plum) fruit puree, deep frozen, in 100g pouches

### Zutaten | Ingredients:

100% Cajá | Hog plum

### 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.: A059SK
- EAN 13-Code: 42 6004208 186 3

### 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

## General Information

<b>Common Name</b>	Cajá (Hog Plum)
<b>Botanical Name</b>	<i>Spondias Mombin L.</i>
<b>Origin</b>	Brazil
<b>Description</b>	Product obtained from the edible part of the cajá fruit through technological processes that preserve the safety of food.
<b>Storage and transport</b>	The product is stored and transported at maximum temperature of -18°C.
<b>Shelf life</b>	24 months from production, if maintained in the original closed package at cold temperature of at least -18°C.
<b>Ingredients</b>	Cajá

## Analytical information

<b>° Brix (20°C)</b>	Min. 9,0
<b>pH</b>	2,5 - 3,0
<b>Acidity (ml NaOH 0,1N/10g)</b>	Min. 11
<b>Acidity (% citric acid)</b>	Min. 0,9

## Organoleptical information

<b>Color</b>	Typical of the fruit
<b>Odor &amp; Flavor</b>	Typical of the fruit. No off smell.
<b>Texture</b>	Typical of the fruit. No off flavor.

## Microbiological information

<b>Total Plate Count</b>	Max. 2.000 CUF/g
<b>Yeast and Mold</b>	Max. 2.000 CUF/g
<b><i>S. aureus</i></b>	< 10 CFU/g
<b>Total coliforms (35°C)</b>	< 10 CFU/g
<b><i>E. coli</i></b>	Negative /g
<b>Thermo-tolerant coliforms (45°C)</b>	< 10 CFU/g
<b><i>Salmonella sp</i></b>	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 <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

Brennwert   Energy value   Valore energetico	kcal	53,5
Valeur énergétique   Energie   Energi verdi   Valor energético	kJ	226,7
Fett   Fat   Grassi   Graisses   Vetten   Fedt   Grasas	g	0,1
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	0,0
Kohlenhydrate   Carbohydrate   Carboidrati   Glucides   Koolhydraten   Karbohydrater   Hidratos de carbono	g	12,4
davon   thereof   dei quali   dont   waarvan   hvorav   de los cuales		
Zucker   Sugars   Zuccheri   Sucres   Suikers   Sukker   Azúcares	g	4,4
Eiweiß   Protein   Proteine   Protéines   Eiwitten   Protein   Proteínas	g	0,2
Salz   Salt   Sale   Sel   Zout   Salt   Sal	g	0,0