

ACAI GmbH  
Erasmusstr. 1  
D-10553 Berlin  
Germany



Tel.: +49 (0)30-20917988  
Fax: +49 (0)30-34727376

www.acai.eu  
info@acai.eu

31.08.2021

## Produktdatenblatt | Product Sheet A065BK BIO Açaí Bowl Premix

### Produktbeschreibung | Product description:

BIO Açaí-Fruchtpüree mit Guaraná, tiefgefroren, in 1kg-Sachets  
ORGANIC Açaí fruit puree with guaraná, deep frozen, in 1kg pouches

### Zutaten | Ingredients:

Bio Açaí\*, Wasser, Bio Guaraná-Sirup | Organic açai\*, water, organic guaraná syrup  
\*Premium Qualität: Açaí-Püree >14% Trockenmasse  
\*Premium quality: Açai puree >14% solids

### MHD | Shelf life (bei -18 °C | stored at -18 °C):

36 Monate | 36 months

### Versandeinheit | Shipping unit:

- Karton mit 4x1kg-Packungen | Cardboard box with 4x1kg packs
- Maße | Dimensions: ca. 170x266x200 (HxLxB)
- Nettogewicht | Net weight: 4,0kg, Bruttogewicht | Gross weight: ca. 4,3kg
- Artikel-Nr. | Article No.: A065BK
- EAN 13-Code: 42 6004208 133 7

### 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:

GFSI

ACAI GmbH  
Erasmusstr. 1  
D-10553 Berlin  
Germany



Tel.: +49 (0)30-20917988  
Fax: +49 (0)30-34727376

www.acai.eu  
info@acai.eu

## General information

<b>Common Name:</b>	Acai
<b>Botanical Name:</b>	<i>Euterpe oleracea</i>
<b>Origin:</b>	Amazonian rainforest, Brazil
<b>Description:</b>	The product obtained from the mixing of the ingredients comprising the formulation, by means of appropriate technological procedures including the step of pasteurization.

## Analytical information

<b>Total solids</b>	22,0 - 24,0 %
<b>° Brix (20 °C)</b>	14,0 - 18,5
<b>pH</b>	4,0 - 5,3
<b>Color</b>	Purple
<b>Odor &amp; Flavor</b>	Typical of acai with guarana syrup
<b>Texture</b>	Typical of acai with guarana syrup

## Microbiological information

<b>Total Count</b>	Max. $1 \times 10^5$ CUF/g
<b>Yeast and Mould</b>	$\leq 5,0 \times 10^3$ CUF/g
<b>Total coliforms 35 °C</b>	$1,0 \times 10^2$
<b><i>E. colis</i></b>	Negative
<b><i>S. aureus</i></b>	Max. 100
<b><i>Salmonella sp</i></b>	Negative in 25g
<b><i>Viable Trypanossoma cruzi</i></b>	Negative in 25g
<b><i>Listeria monocytogenes</i></b>	Negative in 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 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 énérgét	106,3 kcal
	443,2 kJ
Fett   Fat   Grassi   Graisses   Vetten   Fedt	4,6 g
davon   thereof   dei quali   dont   waarvan   hvorav	
Gesättigte Fettsäuren   Saturates   Acidi grassi saturi   Acides gras saturés   Verzadigde vetzuren   Mettede fedtsyrer	1,2 g
Kohlenhydrate   Carbohydrate   Carboidrati   Glucides   Kooll	12,2 g
davon   thereof   dei quali   dont   waarvan   hvorav	
Zucker   Sugars   Zuccheri   Sucres   Suikers   Sukker	10,5 g
Eiweiß   Protein   Proteine   Protéines   Eiwitten   Protein	1,1 g
Salz   Salt   Sale   Sel   Zout   Salt	0,0 g