

## Produktdatenblatt | Product Sheet A161CK / A164K Premium Açai/Banane-Sorbet (Açai Sport Banana)

### Produktbeschreibung | Product description:

Açai/Banane-Sorbet, 205g-Becher (tiefgekühlt)  
 Açai/Banana-Sorbet, 205g cups (deep frozen)

### Zutaten | Ingredients:

Açai (42%), Banane (25%), Wasser, Zucker, Glucose, aromatisiertes Guaraná-Extrakt;  
 Stabilisatoren: Mono- und Diglyceride von Fettsäuren, Natrium-Carboxymethyl-Cellulose;  
 Verdickungsmittel: Pektine, Tarakernmehl, Guarkernmehl; Säuerungsmittel:  
 Zitronensäure  
 Açai (42%), banana (25%), water, sugar, glucose, flavoured guaraná extract; stabilizers:  
 mono- and diglycerides of fatty acids, sodium carboxymethyl cellulose; thickeners:  
 pectins, tara gum, guar gum; acidulants: citric acid

### MHD | Shelf life (bei -21 °C | stored at -21 °C):

24 Monate | 24 months

### Einzel- und Versandeinheiten | Single and shipping units:

	205g-Becher   205g cup		910g-Becher   910g cup	
	Einzeleinheit   Single unit	Versandeinheit   Shipping unit	Einzeleinheit   Single unit	Versandeinheit   Shipping unit
	205g	24x205g	910g	6x910g
Maße   Dimensions (LxBxH):	10x10x6cm	21x32x25cm	12x12x13cm	37x25x14cm
Nettogewicht   Net weight:	205g	4,92kg	910g	5,46kg
Bruttogewicht   Gross weight:	235g	5,60kg	1.000g	6,00kg
Artikel-Nr.   Article No.:	A161C	A161CK	A164	A164K
EAN 13-Code:	-	-	-	-
Palettentyp   Pallet type:		EP   IP		EP   IP
Kartons pro Lage   Cases per layer:		12   16		9   12
Lagen   Layers:		7   7		12   12
Kartons pro Palette   Cases per pallet:		84   112		108   144
Stapelhöhe   Stacking height [cm]:		175   175		168   168
Höhe Palette   Pallet height [cm]:		15   15		15   15
Gesamthöhe   Total height [cm]:		190   190		183   183
Nettogewicht   Net weight [kg]:		413   551		590   786
Bruttogewicht   Gross weight [ca. kg]:		470   627		648   864

## Qualitätszertifikate Produzent | Quality certificates producer:

GFSI

### ANALYTICAL INFORMATION

PARAMETER	UNITS	RANGE
° Brix (uncorrected) at 20°C	° Brix	23 - 28
pH (20 °C)	-	3,5 - 4,4
Acidity (ml NaOH 0,1N / 10g)	%	3,0 - 7,0
Acidity (% citric acid)	-	0,2 - 0,45

### MICROBIOLOGICAL INFORMATION

PARAMETER	UNITS	RANGE
Total Plate count	Cfu/g	$\leq 8 \times 10^3$
Moulds and Yeasts	Cfu/g	$\leq 5 \times 10^2$
Thermo-tolerant coliforms (45°C)	Cfu/g	$\leq 50$
Salmonella sp.	/25g	absent
E. Coli	/g	absent

### SENSORY REQUIREMENTS

Appearance	Viscous, consistency of ice cream.
Colour	Characteristic brown with banana pieces. There may be color variation according to the harvest and harvesting site.
Aroma	Characteristic
Taste	Characteristic

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## 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

## Durchschnittliche Nährwerte pro 100g | Average nutrition facts per 100g

<b>Brennwert   Energy</b>	<b>kcal</b>	<b>75,0</b>
	<b>kJ</b>	<b>317,0</b>
<b>Fett   Fat</b>	<b>g</b>	<b>1,0</b>
davon   thereof		
Gesättigte Fettsäuren   Unsaturated Fatty Acids	g	0,0
<b>Kohlenhydrate   Carbohydrates</b>	<b>g</b>	<b>16,0</b>
davon   thereof		
Zucker   Sugar	g	15,0
<b>Eiweiß   Proteins</b>	<b>g</b>	<b>0,0</b>
<b>Salz   Salt</b>	<b>g</b>	<b>0,0</b>
Ballaststoffe   Dietary fibres	g	1,0