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16.11.2021/PS

Produktdatenblatt | Product Sheet A162CK / A165K Premium Açai/Erdbeere-Sorbet (Açai Sport Strawberry)

Produktbeschreibung | Product description:

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

Zutaten | Ingredients:

Açai (46%), Wasser, Zucker, Erdbeere (12%), Glucose, aromatisiertes Guaraná-Extrakt, natürliches Erdbeeraroma; Stabilisatoren: Mono- und Diglyceride von Speisefettsäuren, Natrium-Carboxymethyl-Cellulose; Verdickungsmittel: Pektine, Tarakernmehl, Guarkernmehl, Calciumchlorid; Säuerungsmittel: Zitronensäure
Açai (46%), water, sugar, strawberry (12%), glucose, guaraná extract, natural strawberry flavour; stabilizers: mono- and diglycerides of fatty acids, sodium carboxymethyl cellulose; thickeners: pectins, tara gum, guar gum, calcium chloride; acidulant: citric acid

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

24 Monate | 24 months

Einzel- und Versandeinheiten | Single and shipping units:

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	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.:	A162C	A162CK	A165	A165K
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	24 - 30
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	$\leq 5 \times 10^3$
Moulds and Yeasts	Cfu/g	$\leq 5 \times 10^2$
Thermo-tolerant coliforms (45°C)	Cfu/g	< 10
Salmonella sp.	/25g	absent
E. Coli	/g	absent

SENSORY REQUIREMENTS

Appearance	Viscous, consistency of ice cream.
Colour	Purplish brown, characteristic. With strawberry 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

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