

Produktdatenblatt / Product Sheet Bio Açaí Detox Powder

Produktbeschreibung | Product description:

Bio Açaí-Pulver, gefriergetrocknet
Organic Açaí powder, freeze-dried

Zutaten | Ingredients:

99,9% Açaí*, 0,1% Zitronensäure | Citric Acid

* aus kontrolliert biologischem Anbau (kbA),
allergenfrei | from controlled organic farming,
allergen-free

MHD | Shelf life:

20 Monate | 20 months
(keine Kühlung erforderlich, trocken lagern |
no cooling necessary, to be protected from
moisture)

Dose | Jar:

- Nettogewicht | Net weight: 65g
- Höhe | Height: 93mm
- Ø: 76mm
- EAN 13-Code: 42 6004208 036 1

Versandeinheit | Shipping unit:

- Karton mit 9x65g-Dosen | Cardboard box with 9x65g jars
- Maße | Dimensions: ca. 247x247x110mm
- Bruttogewicht | Gross weight: ca. 1010g
- EAN 13-Code: 42 6004208 037 8 (nur auf Nachfrage | only on request)

Palette | Pallets:

- Euro-Palette | Euro pallet: 120x80cm
- Kartons pro Lage | Cardboard boxes per layer: 12
- Lagen | Layers: 15
- Kartons | Cardboard boxes: 180
- 65g-Dosen | 65g jars: 1620
- Palettenhöhe | Pallet height: 150cm



AVERAGE NUTRITION FACTS

| | per pro 100g | |
|---|----------------|--------|
| Calories Brennwert Valore energetico | 599,2 | [kcal] |
| | 2465,6 | [kJ] |
| Proteins Eiweiss Proteine | 9,8 | [g] |
| Carbohydrates Kohlenhydrate Carboidrati | 5,0 | [g] |
| thereof davon dei quali | | |
| Natural fructose fruchteigener Zucker Zuccheri della frutta | 1,4 | [g] |
| Fat Fett Grassi | 54,0 | [g] |
| thereof davon dei quali | | |
| Saturated fatty acids gesättigte Fettsäuren Grassi saturi | 15,0 | [g] |
| Fibers Ballaststoffe Fibra | 27,0 | [g] |
| Sodium Natrium Sodio | 64,0 | [mg] |
| Calcium Kalzium Calcio | 345 | [mg] |
| | 43% | * |
| Iron Eisen Ferro | 4,3 | [mg] |
| | 31% | * |
| Vitamin B1 Vitamin B1 Vitamina B1 | 0,25 | [mg] |
| | 18% | |

** % of RDA | % der empfohlenen Tagesdosis | % della dose giornaliera raccomandata*

PHYSICAL & CHEMICAL CHARACTERISTICS¹⁾

| | |
|-------------------------|--|
| Flavor and smell | Typical |
| Aspect | Dark purple, coarse powder. |
| Moisture (%) | Maximum 4.0 |
| Sieves (%) | Particles bigger than 1.4mm: Max. 2 Particles smaller than 0.6mm: Min. 50 |
| Foreign Material | Absent |

1) There may be slight differences in sensorial characteristics due to natural variation in raw material.

MICROBIOLOGICAL CHARACTERISTICS¹⁾

| | | n | c | m | M |
|-------------------------------|-------|---|---|-------------------|---|
| Standard Plate Count | CFU/g | 5 | 0 | 1x10 ⁴ | - |
| Total Coliforms (35°C) | CFU/g | 5 | 0 | <10 | - |
| E. coli | CFU/g | 5 | 0 | <10 | - |
| Salmonella sp | /25 g | 5 | 0 | Absent | - |
| Yeasts and Moulds | CFU/g | 5 | 0 | 500 | - |

1) The sampling plan follows the standards of the ICMSF (International Commission on Microbiological Specifications for Foods)

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OTHER REFERENCES

| UOM | Reference | Value |
|-------------------------------|-------------------------|--------------|
| Anthocyanins by HPLC | mg/100g | 385 |
| Antioxidant Capacity (ORACFL) | µmole TE/100g | 70.000 |
| Total Polyphenols | mg eq. Gallic Acid/100g | 3.300 |