

## Produktdatenblatt | Product Sheet A211K

### Bio Açaí Fine Fruit Powder

#### Produktbeschreibung | Product description:

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

#### Zutaten | Ingredients:

Bio Açaí 99,6%, Bio Limette 0,4%  
Organic Açai 99,6%, Organic Lime 0,4%

#### MHD | Shelf life:

15 Monate | 15 months

#### 50g-Dose | 50g jar:

- Nettogewicht | Net weight: 50g
- Maße | Dimensions: ca. 140mm x Ø: 76 mm (HxD)
- Artikel-Nr. | Article No.: A211
- EAN 13-Code: 4260042081290



#### Versandeinheit | Shipping unit:

- Karton mit 9x50g-Packungen | Cardboard box with 9x50g packs
- Maße | Dimensions: ca. 145x240x240 (HxLxB)
- Nettogewicht | Net weight: 450g, Bruttogewicht | Gross weight: ca. 1,0 kg
- Artikel-Nr. | Article No.: A211K
- EAN 13-Code: 42 60042080378

#### Palette | Pallets:

	<b>EP (120x80cm)</b>
Kartons pro Lage   Cases per layer:	12
Lagen   Layers:	11
Kartons pro Palette   Cases per pallet:	132
Gesamthöhe Kartons   Total height cases [cm]:	159,5
Höhe Palette   Pallet height [cm]:	15,0
Gesamthöhe   Total height [cm]:	174,5
Nettogewicht   Net weight [kg]:	59,4
Bruttogewicht   Gross weight [ca. kg]:	132

#### Qualitätszertifikate Produzent | Quality certificates producer:

FSSC 22000, BIO|ORGANIC, KOSHER

## Spezifikationen | Specifications

### GENERAL INFORMATION

<b>Common Name:</b>	Açaí
<b>Botanical Name:</b>	<i>Euterpe oleracea</i>
<b>Origin:</b>	Amazonian rainforest, Brazil
<b>Description:</b>	Product obtained from the edible part of the açaí berry through technological processes that preserve the safety of food.
<b>Storage and transport:</b>	The product is stored and transported at ambient temperature
<b>Shelf life:</b>	15 months from production, if maintained in the original closed package
<b>Ingredients:</b>	Açaí and Lime Juice (ORGANIC) Natural product, no added sugar, coloring and preservatives

### SENSORY

<b>Color</b>	dark red- purple- black
<b>Aroma</b>	typical for acai, free from off-flavours
<b>Taste</b>	characteristic for acai, free from foreign taste
<b>Texture</b>	free-flowing powder

### MICROBIOLOGICAL INFORMATION

<b>Total Count</b>	<50.000/g
<b>Yeast and Mould</b>	<5.000/g
<b>Total coliforms</b>	<10/g
<b>E Coli</b>	<10/g
<b>Salmonella sp</b>	neg./25 g

### FOREIGN MATERIAL

<b>Foreign Substances</b>	None / Target/ Limit below
<b>Glass</b>	Absent
<b>Metal</b>	Absent > Fe: 0,8 mm; Non-Fe: 1,2 mm; Stainless: 1,6 mm
<b>Wood</b>	Max. 1 piece per 100 kg
<b>Plastic</b>	Absent
<b>Extraneous plant material</b>	Max. 10 pieces per 10 kg



## Allergenbescheinigung | Allergen statement

Application of ingredients with allergenic potential according to EU-classification			Designation of ingredient
01	wheat containing gluten (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
02	shellfish and crustaceans (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
03	eggs (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
04	fish (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
05	peanuts (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
06	soy (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
07	milk including lactose (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
08	caryopsis (e.g. nuts) (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
09	celery (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
10	mustard (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
11	sesame seeds (and products)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
12	Sulfur dioxide and sulfites (>10 mg/kg or 10 mg/l), indicated as SO <sub>2</sub>	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
13	lupine	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
14	molluscs	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
15	other	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	

### Application of ingredients according to ALBA-list

01	cow's milk protein	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
02	lactose	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
03	chicken's egg	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
04	soy protein	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
05	soy lecithin	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
06	gluten	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
07	wheat	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
08	rye	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
09	beef	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
10	pork	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
11	chicken	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
12	fish	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
13	shellfish and crustaceans	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
14	maize	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
15	cocoa	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
16	legumes/pulses	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
17	nuts	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
18	nut oil	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
19	peanuts	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
20	peanut oil	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
21	sesame	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
22	sesame oil	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
23	glutamate	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
24	sulfite (E 220 bis E 228)	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
25	lupine	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
26	coriander	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
27	celery	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
28	carrot	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	
29	mustard	<input checked="" type="checkbox"/> No <input type="checkbox"/> Yes	

## 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.

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## Nährwerttabelle | Nutritional table

pro | per 100g

<b>Brennwert   Energy value   Valore energetico   Valeur énergétique   Energie   Energi verdi</b>	<b>599 kcal</b>
	<b>2466 kJ</b>
<b>Fett   Fat   Grassi   Graisses   Vetten   Fedt</b>	<b>54 g</b>
davon   thereof   dei quali   dont   waarvan   hvorav	
Gesättigte Fettsäuren   Saturates   Acidi grassi saturi   Acides gras saturés   Verzadigde vetzuren   Mettede fedtsyrer	15,0 g
<b>Kohlenhydrate   Carbohydrate   Carboidrati   Glucides   Koolhydraten   Karbohydrater</b>	<b>5,0 g</b>
davon   thereof   dei quali   dont   waarvan   hvorav	
Zucker   Sugars   Zuccheri   Sucres   Suikers   Sukker	1,4 g
<b>Eiweiß   Protein   Proteine   Protéines   Eiwitten   Protein</b>	<b>9,8 g</b>
<b>Salz   Salt   Sale   Sel   Zout   Salt</b>	<b>0,0 g</b>