



Produktdatenblatt | Product Sheet A367BK BIO Açaí Premium Cubes IQF, 3x1,2kg

Produktbeschreibung | Product description:

BIO Açaí Premium Fruchtpüree, tiefgefroren, in 4g Portionen
ORGANIC Açaí Premium fruit puree, deep frozen, in 4g portions

Zutaten | Ingredients:

Bio Açaí, Wasser | Organic açai, water*
*Premium Qualität: >14% Trockenmasse
*Premium quality: >14% solids

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

36 Monate | 36 months

1,2kg Beutel | 1,2kg bag

- Nettogewicht | Net weight: 1,2kg, Bruttogewicht | Gross weight: ca. 1,3kg
- Artikel-Nr. | Article No.: A367B
- EAN 13-Code: 42 6004208 215 0

Versandeinheit | Shipping unit:

- Karton 3,6kg mit 3x1,2kg-Packungen | Cardboard box 3,6kg with 3x1,2kg bags
- Maße | Dimensions: ca. 170x266x200 (HxLxB)
- Nettogewicht | Net weight: 3,6kg, Bruttogewicht | Gross weight: ca. 3,9kg
- Artikel-Nr. | Article No.: A367BK
- EAN 13-Code: 42 6004208 216 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]:	648,0	792,0
Bruttogewicht Gross weight [ca. kg]:	697,0	851,0

Qualitätszertifikate Produzent | Quality certificates producer:

ISO 22000, BIO|ORGANIC, KOSHER

General information:

Common Name:	Acai
Botanical Name:	<i>Euterpe oleracea</i>
Origin:	Amazonian rainforest, Brazil
Description:	Product obtained from the edible part of the acai berry through technological processes that preserve the safety of food.

Analytical information:

Total solids	14,0 - 14,3
° Brix	≤ 6,0
pH	4,7 - 5,3
Color	Purple purplish, possible red/brown tint
Odor & Flavor	Typical of acai
Texture	Typical of acai

Microbiological information:

Total Count	≤ 1 x 10 ⁵ CFU/g
Yeast and Mould	≤ 5 x 10 ³ CFU/g
Escherichia coli	Absent
Listeria Monocytogenes	Absent in 25g
Enterobacteriaceae	≤ 1 x 10 ² CFU/g
Staphilococcus aureus	≤ 1 x 10 ² CFU/g
Total coliforms	≤ 1 x 10 ² CFU/g
Salmonella sp	Absent 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 éner	68,6 kcal
	281,4 kJ
Fett Fat Grassi Graisses Vetten Fedt	5,4 g
davon thereof dei quali dont waarvan hvorav	
Gesättigte Fettsäuren Saturates Acidi grassi saturi Acides gras saturés Verzadigde vetzuren Mettede fedtsyrer	1,4 g
Kohlenhydrate Carbohydrate Carboidrati Glucides Kool	0,2 g
davon thereof dei quali dont waarvan hvorav	
Zucker Sugars Zuccheri Sucres Suikers Sukker	0,2 g
Eiweiß Protein Proteine Protéines Eiwitten Protein	1,3 g
Salz Salt Sale Sel Zout Salt	0,0 g