



TECHNICAL DATA SHEET

Product: Pasteurized AÇAÍ (*Euterpe Oleracea*) PULP (Frozen)

Pack	Plastic pails (PP) with inner plastic bag liner (LDPE) containing 19 kg of product
Approx Yield	190 x 100g serves
Shelf Life	18 months @ -18°C 4 days thawed (refrigerated) 1 day thawed (ambient)
Potential Uses	Functional foods & beverages; sport drinks, natural juices, yogurts, ice-creams, sorbets and others.
Storage	less than -18°C frozen, refrigerated when thawed
Handling	NEVER OPEN the pail cover for contents verification purposes.
Recommendation	NEVER OPEN INTERNAL LINER. (under the risk of damaging the contents due to contamination)
Serve Size	100g

Nutritional Info	Per 100g Unit
Calories	324 kJ
Total Carbohydrates	1.2 g
Sugars	0.0 g
Proteins	1.1 g
Total Fat	6.7 g
Saturated Fat	1.9 g
Omega 6	683 mg
Omega 9	3678 mg
Cholesterol	0.0 g
Dietary Fiber	4.6 g
Calcium	61.0 mg
Iron	0.7 mg
Potassium	160.0 mg
Sodium	13.0 mg
Ash	0.5 mg
Vitamin C	<1.0 mg
Vitamin E	6.0 IU
Antioxidant Activity	128.0 ORAC µmol/g TE

Allergens

Cereals	No
Crustacea	No
Egg or Egg Products	No
Fish or Fish Products	No
Milk or Milk Products	No
Peanuts or Peanut Oil	No
Soybean / Soybean Oil	No
Nuts & Sesamee Seeds	No
Sulphites of 10mg/Kg	No
Royal Jelly Bee Pollen	No
GMO Status	GMO Free

Ingredients

Physical	Pasteurised açai pulp (14% solids), citric acid (330)
Solid particles maximum size	a slightly gritty pulp consistency with a burgundy / red colour 0 % > 600µm >99 % < 300µm
pH	4.1-4.3

Kosher

Not submitted for approval

Halal

Not submitted for approval

HACCP

HACCP Certification expected for 2007

Glycaemic Load

Low (0.5)

Packed

19 kg

Net Weight

19.5 kg

Inner Packaging

Plastic lining

Outer Packaging

Plastic pails

Outer Packaging Weight

0.5 kg

Outer Dimensions

256mm x 192mm x 267mm

Pallet Layout

3 x 24

Packages per Pallet

72

Our Brazilian factory complies with all the rules and recommendations from the Brazilian Agriculture Department as well as those of the US FDA. In addition to that, we were audited on Food Safety Standards compliance by the AIB – American Institute of Bakery.