



Freeze-Dried Açai

Product name	Freeze-Dried Açai
Product Description	Freeze-Dried Açai is manufactured from freeze-drying açai puree. Açai, a Brazilian berry sourced from the palm <i>Euterpe oleracea</i> contains high levels of anthocyanins resulting in its deep red colour, and the other essential nutrients that are vital for optimal human health, such as Calcium and Vitamin E.
Uses	This product is suitable for the manufacture of food products, nutraceuticals, cosmeceutical and other products where a concentrated flavour of açai is desired or where a high concentration of anthocyanins is required.
Ingredient listing	Açai puree
Available formats	5kg poly-laminated bags
Storage conditions	Cool (15°C) dry environment
Expected Shelf Life	12 months when stored under optimum conditions
% Dry Matter	96% ± 1%
pH (2% solution)	4.0 ± 0.2
Typical Microbiological Analysis	Aerobic Plate Count (25°C) <10,000 cfu/ml Yeasts and Moulds <1000 cfu/ml
G.M.O. Status	This product does not contain any genetically-modified material to the best of our knowledge
Safety and Handling	No known risks associated with this product

Marketing Information

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NU Plus Ultra Freeze Dried Açai is a highly functional extract. Through the extraction of water at low temperatures, the nutritional and functional aspects of the Açai fruit are maintained, leaving behind a fine, deep purple powder. Ideal for use in nutraceutical and cosmeceutical applications, this powder provides all of the benefits of Açai in an easy to use, concentrated form.