



Product Description

Açaí Special Powder

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| Product name | Açaí Special Powder | | | | |
| Product Description | Açaí Special Powder is an ultra filtered spray-dried powder of the juice of Açaí. Açaí, 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, especially beverages | | | | |
| Ingredient listing | Juice of Açaí, maltodextrin (50%) | | | | |
| Available formats | 25kg multiwall 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 | <table border="0"> <tr> <td>Aerobic Plate Count (25°C)</td> <td><10,000 cfu/ml</td> </tr> <tr> <td>Yeasts and Moulds</td> <td><1000 cfu/ml</td> </tr> </table> | Aerobic Plate Count (25°C) | <10,000 cfu/ml | Yeasts and Moulds | <1000 cfu/ml |
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| 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

:: Açaí Powder Special

An interesting addition to the NU Fruits range, NU Açaí Special Powder provides all of the antioxidant benefits of Açaí without the high calorie load typically found in this unique berry. Unusually for a berry, Açaí has high levels of naturally occurring Essential Fatty Acids (Omega 6 & 9). By removing these fatty acids, it is now possible to use this Açaí extract as an ingredient in low-fat products, and in products where fats might otherwise hinder product development and/or functionality.