

FREEZE DRIED ACAÍ

TECHNICAL PRODUCT DATASHEET

Product Name: Freeze dried Acaí (Euterpe precatoria)

Source: Community Comunidad Buen Retiro - Riberalta, Beni / Comunidad luz de América Cobija / Comunidad El Porvenir Bajo Paragua Santa Cruz Bolivia

Processing site in association with "BIOFOOD SRL" Santa Cruz - Bolivia

RAW MATERIAL INFORMATION (IN NATURA FRUIT)

All processed ACAÍ is organic of wild origin, harvested by local communities, operating sustainably in the Amazon forest. Each community processed the fruit in a small facility to turn the fruit into a puree, employing mainly women

The puree is delivered to BIOFOOD for its freeze-drying process, achieving a unique product, since the harvested ACAÍ is transformed into puree in less than 24 hours and then is freeze-dried into powder in no more than three days, obtaining the freeze-dried powder from ACAÍ in less than 100 hours from harvesting the fruit, guaranteeing the conservation of its nutritional properties.



FREEZE DRIED PRESENTATION

The freeze-dried ACAÍ powder is delivered vacuum-packed in tri-laminated BIOPP bags with an internal layer of aluminum. Each bag has a net weight of 5.0kg and is packed in corrugated cardboard boxes with the following measurements: Length: 60 cm, Width: 29cm, Height: 24cm. Each box contains 2 bags, giving a net total per box of 10.0 kg. (22,04 lbs). Common Nomenclature of Mercosur: 1106.30.90.00

FREEZE DRIED PRODUCT INFORMATION

ORGANOLEPTIC CHARACTERISTICS	
Color	Deep purple - characteristic
Scent	Characteristic of the fruit
Taste	Neutral, ASAÍ characteristic
Consistency	Fine powder
MICROBIOLOGICAL CHARACTERISTICS	
Stand. Place Count	Max. 15,000 CFU/g
Yeast and Mold	Max. 200 CFU/g
Total coliforms	< 10 CFU/g
Salmonella	Absent in 25 g
Escherichia coli	Absent in 25 g
Staphylococcus aureus	Absent in 25 g



GENERAL CHARACTERISTICS	NUTRITION FACTS FOR 100 G SERVING SIZE ACAI POWDER			
<ul style="list-style-type: none"> •100% pure freeze dried fruit • Humidity less than 2% • No sugar added • Gluten free • Peanut / Tree nut free • Hypoallergenic product • Shelf life = 2 (two) years * • 100 g of freeze dried ASAÍ powder is equal to 1850 g of raw fruit <p>* If stored in its original pack (tri-laminated metalized bag) and in a fresh place avoiding direct sunlight</p> <p>** Daylly needs based on the DDR for an adult man dietary of 2000 Kcal as CODEX Alimentarius FAO/OMS.</p>	Substance	Amount	Unit	% Day**
	Total Fat	41,8	g	
	Unsaturated Fat	30,6	g	
	Saturated Fat	11,1	g	
	Trans Fat	0	g	
	Cholesterol	0	g	
	Sodium	24,5	mg	
	Potassium	160	mg	3,4%
	Total Carbohydrate	22,2	g	7,4%
	Dietary Fiber	23,3	g	107,3%
	Protein	9,6	g	12,0%
	Vitamin C	28	mg	62,2%
	Iron	20	mg	133,3%
	Calcium	175	mg	21,9%
	Phosphorus	780	mg	120,0%
	Magnesium	35	mg	13,5%
	Calories	502,7	kcal	

PRODUCT CERTIFICATION



ANTIOXIDANTS			
ORAC content of freeze dried ACAÍ	Total Polyfenols	3.700	mg EAG / 100 g
	ORAC - HL	119.700	m mol ET / 100 g
	ORAC - FL	6.200	m mol ET / 100 g
	ORAC TOTAL	125.900	m mol ET / 100 g

PRODUCT PRESENTATION: POWDER
725 microns > P > 425 microns = 25 %
424 microns > P > 250 microns = 50 %
249 microns > P > 150 microns = 25 %
P > 150 microns = 0 %