

## Product Sheet A046SK BIO Açaí classic Juice Pads

### Product description:

Organic açaí fruit puree, deep frozen, in 100g pouches

### Ingredients:

Açaí, Wasser\* | water\*  
\* >12% Trockenmasse | 12% solids

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

24 Monate | 24 months

### Shipping unit:

- Karton mit 40x100g-Packungen | Cardboard box with 40x100g packs
- Maße | Dimensions: ca. 170x266x200 (HxLxB)
- Nettogewicht | Net weight: 4,0kg, Bruttogewicht | Gross weight: ca. 4,3kg
- Artikel-Nr. | Article No.: A046SK
- EAN 13-Code: 42 6004208 181 8

### 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]:	720,0	880,0
Bruttogewicht   Gross weight [ca. kg]:	774,0	946,0

### Quality certificates producer:

BIO

## GENERAL INFORMATION

<b>Common Name:</b>	Acai
<b>Botanical Name:</b>	<i>Euterpe oleracea</i>
<b>Origin:</b>	Amazonian rainforest, Brazil
<b>Description:</b>	Product obtained from the edible part of the acai berry through technological processes that preserve the food safety.
<b>Storage and transport:</b>	The product is stored and transported at maximum temperature of -18° C.
<b>Shelf life:</b>	24 months from production, if maintained in the original closed package at cold temperature of at least -18° C.
<b>Ingredients:</b>	Acai and water Natural product, no added sugar, coloring and preservatives

## ANALYTICAL INFORMATION

<b>Total solids</b>	11,0 - 14,0
<b>° Brix (20° C)</b>	Max. 4,80
<b>pH</b>	4,0 - 6,2
<b>Acidity (citric acid - g/100g)</b>	0,10 - 0,45
<b>Density (20° C)</b>	0,98 - 1,01

## ORGANOLEPTICAL INFORMATION

<b>Color</b>	Characteristic. There may be color variation according to the harvest and harvesting site.
<b>Smell</b>	Characteristic, free from off smell.
<b>Flavor</b>	Characteristic, free from off flavor.
<b>Appearance</b>	Characteristic. Free of dirtiness, insects and foreign material contaminants or toxic to human health, may present greenish supernatant due to natural fat fruit.

## MICROBIOLOGICAL INFORMATION

<b>Total plate count</b>	< 1x10 <sup>4</sup> CFU/g
<b>Yeast and Mould</b>	< 3x10 <sup>3</sup> CFU/g
<b>Total Coliforms (35°C)</b>	< 10 CFU/g
<b>S. aureus</b>	< 1x10 <sup>2</sup> CFU/g
<b>E. coli</b>	Negative / g
<b>Salmonela sp/25g</b>	negative

## 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 Sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>		x
12.	Crustaceans and products thereof		x
13.	Lupine and products thereof		x
14.	Molluscs and products thereof		x

## 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.

## Average nutrition facts per 100g

<b>Brennwert   Energy value   Valore energetico  </b>	<b>kcal</b>	<b>59,3</b>
<b>Valeur énergétique   Energie   Energi verdi   Valor energético</b>	<b>kJ</b>	<b>243,2</b>
<b>Fett   Fat   Grassi   Graisses   Vetten   Fedt   Grasas</b>	<b>g</b>	<b>4,7</b>
davon   thereof   dei quali   dont   waarvan   hvorav   de las cuales		
Gesättigte Fettsäuren   Saturates   Acidi grassi saturi   Acides gras saturés   Verzadigde vetzuren   Mettede fedtsyrer   Ácidos grasos saturados	<b>g</b>	<b>1,2</b>
<b>Kohlenhydrate   Carbohydrate   Carboidrati   Glucides   Koolhydraten   Karbohydrater   Hidratos de carbono</b>	<b>g</b>	<b>0,2</b>
davon   thereof   dei quali   dont   waarvan   hvorav   de los cuales		
Zucker   Sugars   Zuccheri   Sucres   Suikers   Sukker   Azúcares	<b>g</b>	<b>0,2</b>
<b>Eiweiß   Protein   Proteine   Protéines   Eiwitten   Protein   Proteínas</b>	<b>g</b>	<b>1,1</b>
<b>Salz   Salt   Sale   Sel   Zout   Salt   Sal</b>	<b>g</b>	<b>0,0</b>