

31/10/2019

Freeze-dried organic Açai Powder

CERTIFICATIONS	Organic and Kosher
INGREDIENTS	Organic Açai, citric acid (0.1%)
APPLICATION	Chocolates, beverages, desserts, energetic bars, etc.

PHYSICAL & CHEMICAL CHARACTERISTICS¹⁾

Flavor and smell	Typical
Aspect	Dark purple, coarse powder.
Moisture (%)	Maximum 2.5
Sieves (%)	Particles bigger than 1.4mm: Max. 2 Particles smaller than 0.6mm: Min. 50
Foreign Material	Absent

1) There may be slight differences in sensorial characteristics due to natural variation in raw material.

MICROBIOLOGICAL CHARACTERISTICS¹⁾

		n	c	m	M
Standard Plate Count	CFU/g	5	0	1x10 ⁴	-
Total Coliforms (35°C)	CFU/g	5	0	<10	-
E. coli	CFU/g	5	0	<10	-
Salmonella sp	/25 g	5	0	Absent	-
Yeasts and Moulds	CFU/g	5	0	500	-

1) The sampling plan follows the standards of the ICMSF (International Commission on Microbiological Specifications for Foods)

OTHER REFERENCES

UOM	Reference	Value
Anthocyanins by HPLC	mg/100g	385
Antioxidant Capacity (ORACFL)	µmole TE/100g	70.000
Total Polyphenols	mg eq. Gallic Acid/100g	3.300

PACKAGING

SHELF LIFE 18 months (storage and transport at room temperature, protected from dust, moisture and light, in the original closed package)

AVERAGE NUTRITION FACTS

Average nutrition facts | durchschnittliche Nährwerte | Valori nutrizionali

	per pro 100g	per pro 5g
Calories Brennwert Valore energetico	599,2 [kcal]	30,0 [kcal]
	2466 [kJ]	123,3 [kJ]
Proteins Eiweiss Proteine	9,8 [g]	0,5 [g]
Carbohydrates Kohlenhydrate Carboidrati	5,0 [g]	0,3 [g]
thereof davon dei quali		
Natural fructose fruchteigener Zucker Zuccheri della frutta	1,4 [g]	0,1 [g]
Fat Fett Grassi	54,0 [g]	2,7 [g]
thereof davon dei quali		
Saturated fatty acids gesättigte Fettsäuren Grassi saturi	15,0 [g]	0,8 [g]
Fibers Ballaststoffe Fibra	27,0 [g]	1,4 [g]
Sodium Natrium Sodio	64,0 [mg]	3,2 [mg]