



## AÇAÍ POWDER 100% PURE ORGANIC

**AÇAÍ**  
AMAZONAS



### DESCRIPTION

DEHYDRATED AÇAÍ - Refraction Window Drying (RWD) Process. Product obtained from organic açai pulp (*Euterpe oleracea*) subjected to the refraction window drying process.

### APPLICATION

Beverages, creams, energy products and other food products. In order to refill in consumer and retail packs, request for information from the technical staff of Açai Amazonas.

**INGREDIENTS:** Organic açai pulp (*Euterpe oleracea*).  
**GLUTEN FREE.**

NUTRITIONAL FACTS	
	100 g
Energetic Value (kcal)	564
Total Carbohydrate (g)	20
Total Sugar (g)	1
Added Sugar (g)	0
Fructose (g)	0,4
Glucose (g)	0,6
Protein (g)	9
Total Fat (g)	44
Saturated Fat (g)	12
Trans Fat (g)	0
Monounsaturated Fat (g)	27
Polyunsaturated Fat (g)	5
Cholesterol (mg)	2,3
Dietary Fiber (g)	26
Sodium (mg)	30
Calcium (mg)	300
Iron (mg)	5
Potassium (mg)	1300

Nutritional Information elaborated according to RDC 429/2020 and IN 75/2020.

## Nutrition Facts

Serving size 100g

Amount per serving  
**Calories 616**

% Daily Value\*

**Total Fat** 44g **56%**

Saturated Fat 12g **60%**

Trans Fat 0g

Monounsaturated Fats 27g

Polyunsaturated Fats 5g

**Cholesterol** 2mg **1%**

**Sodium** 30mg **1%**

**Total Carbohydrate** 46g **17%**

Dietary Fiber 26g **93%**

Total Sugars 1g

Fructose 0,4g

Glucose 0,6g

Includes 0g Added Sugars **0%**

**Protein** 9g

Vitamin D 0mcg **0%**

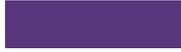
Calcium 300mg **23%**

Iron 5mg **28%**

Potassium 1300mg **28%**

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## ORGANOLEPTIC CHARACTERISTICS

Appearance	Fine and hygroscopic powder
Color	Light to dark purple 
Odor	Typical to açai
Taste	Typical to açai



## MICROBIOLOGICAL CHARACTERISTICS

<i>Salmonella</i> <sup>1</sup>	Absent in 25g
Molds and yeasts <sup>1</sup>	<10 <sup>3</sup> UFC/g
<i>Escherichia coli</i> <sup>2</sup>	Absent
<i>Staphylococcus aureus</i> <sup>2</sup>	<100 UFC/g
<i>Viable Trypanosoma Cruzi</i> <sup>2</sup>	Absent in 25g

(1) IN n°161, of July 1, 2022 - Annex I Item 1-D and (2) IN n°37, of October 1, 2018 - Annex II - item 6

## PHYSICAL-CHEMICAL CHARACTERISTICS <sup>1</sup>

pH (10%)	≤5.0
Moisture	<5.0%
Solubility	Best solubility in water at 35 - 45°C
Foreign elements	Absent
Polyphenols	50496mg/kg
Anthocyanins	16696mg/kg

<sup>1</sup> There may be small differences in the product's characteristics, due to natural variation of the raw material.

## CHEMICAL SPECIFICATION <sup>1</sup>

Arsenic	≤0.30 mg/kg
Lead	≤0.20 mg/kg
Cadmium	≤0.05 mg/kg

<sup>1</sup> According to legislation IN No. 160 of July 1, 2022 - Annex I - Items 1.1; 1.2 and 1.3 "Fresh Fruit".

## RECONSTITUTION

8% Açai	80g of Açai Powder in 920ml of water
11% Açai	110g of Açai Powder in 890ml of water
14% Açai	140g of Açai Powder in 860ml of water

PRODUCT EXEMPTED FROM REGISTRATION WITH THE MOH ACCORDING TO RESOLUTION RDC No. 240, DATED JULY 2018.

**PRETENDED USE:** Used as an ingredient in the food industry (edible ice cream, supplements), pharmaceutical industry and direct consumption.

### SUGGESTIONS FOR PREPARATION:

**Açai in Bowl:** Blend 30g of Açai Powder, 70g of sugar (add sugar to your liking) in 100ml of chilled water under stirring until the product is completely dissolved. Add 200g of ice and blend until creamy texture is created, it is ready to serve.

**Açai Juice:** Blend 25g of Açai Powder, 50g of sugar (add sugar to your liking) in 250ml of chilled water under stirring until the product is completely dissolved. Add ice to your liking, it is ready to serve.

**SHELF LIFE:** Valid for 24 months after the date of manufacture maintained sealed in the original packaging.

**STORAGE:** Keep in dry place. Avoid exposure to sunlight. Keep in original packaging, always well closed. Hygroscopic product.

### INTERNATIONAL CERTIFICATIONS:



- FSSC 22000
- FSMA