



SPECIFICATION

General Information		
Product name:	Organic Acai powder Premium, 100% pur	Article No. 0011-111-B
Process:	Cleaned, turned to pulp and dehydrated by Vaporization	
Botanical Source:	Euterpe oleracea	Used Part: Fruit
Origin:	Brazil	Solubility: Water
Carrier:	absent (100 % pure)	Irradiation: Free
Ratio:	20 : 1 (Fruit: Powder)	HS-code: 1106.30.00.000
Harvest:	all year long	

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Fine Powder	Visual
Color*	Deep Purple Powder	Visual
Taste / Aroma	Characteristic	Gustatory
Moisture	≤ 5 %	Internal
Solubility	soluble in water	Visual
Mesh/Granulometry	Ø 300 µm (50-60 mesh)	Internal method
Antioxidants	≥ 30 g/kg	Internal
Polyphenols	ca. 3.000 mg/100 g	Internal method
Anthocyanins	ca.400 mg/100 g	HPLC

* The color may vary naturally depending on ripeness, seasons, climate and geographical area of raw material.

MICROBIOLOGICAL ANALYSIS

according to the category : DGHM 11.2 for dried foods incl. raisins and fruit powders (Stand 2013)

Analysis	Limit/Specification	Test Method
Total aerobes germs	< 100.000 CFU/g	DIN EN ISO 4833-1a
Mold	< 10.000 CFU/g	§ 64 LFGB L 01.00-37a
Enterobacteriaceae	< 100 CFU/g	DIN ISO 21528-2a
Escherichia coli	< 10 CFU/g	DIN ISO 16649-2a
Salmonella	Absent in 25g	§ 64 LFGB L 00.00-20a



Organic Acai powder "dehydradato"

HEAVY METALS

according to the category: food supplements in COMMISSION REGULATION (EC) No 629/2008

Analysis	Limit/Specification	Test Method
Pb (lead)	< 3 mg/kg	DIN EN 15763
Cd (cadmium)	< 1 mg/kg	DIN EN 15763
Hg (mercury)	< 0,1 mg/kg	DIN EN 15763

PESTICIDES

Analysis	Limit	Test Method
Pesticides GC + LC-MS/MS	0,01 mg / kg	Multimethod §64 LFGB L 00.00-115

GUARANTEES

Quality	Declaration
GMO	GMO free, does not contain genetically modified organisms (GMOs) as defined in EC 1829/2003 and 1830/2003
Pesticides	No Pesticides used for the planting and farming process (conform to § 64 LFGB L 00.00-115 + VO396/2005); our Organic Acai corresponds to the orientation value for pesticides of BNN
Heavy metals	conform to VO 1881/2006 and 629/2008
Allergens	No Allergens, in compliance with Regulation (EU) Nr. 1169/2011, Appendix II
Gluten	Gluten-free
Raw food	Maximal processing temperature 42 °C
Lactose	Lactose-free
Vegan	The product does not contain animal derivatives and has not been exposed during the production process to additives having been in contact with animals.
Kosher / Halal	Statements on request



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CERTIFICATIONS

Area	Certificates
Organic regulations	Amazonas Naturprodukte GmbH is certified according to the EU Eco regulation 834/2007 and 889/2008/EG since 2005 Our partner, responsible for storage, filling, commissioning and shipping is certified according to the EU Eco regulation 834/2007 and 889/2008/EG Our suppliers are certified according to the EU Eco regulation 834/2007 and 889/2008
Quality Management	Our partner, responsible for storage, filling, commissioning and shipping has established a quality management system that has been certified according to EN ISO 9001:2015

NUTRITION VALUES

Nährwerte	Nutrition Values	per 100g	per 5g
Brennwert	Calorific value	493 kcal / 2.028 kJ	25 kcal / 101 kJ
Fett	Fat	38,3 g	1,9 g
davon gesättigte Fettsäuren	of which saturates	8,7 g	0,4 g
davon einfach ungesättigt	of which monounsaturated	25,3 g	1,3 g
davon mehrfach ungesättigt	of which polyunsaturated	4,3 g	0,2 g
Kohlenhydrate	Carbohydrates	9,2 g	0,5 g
davon Zucker	of which sugar	0,94 g	0,05 g
Ballaststoffe	Dietary fiber	37,3 g	1,9 g
Eiweiß	Protein	9,3 g	0,5 g
Salz (aus Natrium)	Salt (sodium)	0,04 g	< 0,01 g
Mangan	Manganese	15 mg	0,8 mg / 40 % RDA*

* NRV / RDA = Referenzmenge für die tägliche Zufuhr von Vitaminen nach LMIV (Recommended Daily Allowances)

ADDITIONAL INFORMATION

Storage Conditions	Keep the original package stored in a dry and ventilated place at a temperature below 25°C. Avoid exposure to sunlight. Do not store together with strong odor products or animal products. Hygroscopic product.
Shelf Life	The product stability is 24 month from date of manufacture in it's original unopened packaging.
Packing	Net weight - 16 kg per box