



SPECIFICATION

General Information	
Product: Organic ACAI dry powder	Article No: 0011-101-B
Process/Manufacture: Spray drying of organic ACAI concentrated pressed fruit juice	
Botanical Source: Euterpe oleracea	Family: Arecaceae
Origin: Brazil	Used Part: Fruit
Carrier: 15-25 % organic Maltodextrin (manioc)	Solubility: Water
Ratio: 16:1 (Fruit: Powder)	Irradiation: Free
Suitable for: capsules, lozenges, cereal, sweets	HS-Code: 0813.40.95.000

BASIC ANALYSIS

Analysis	Description	Test Method
Appearance	Fine Hygroscopic Powder	Visual
Color*	Dark Purple	Visual
Flavor/Odor	Characteristic	Sensorial
Moisture	≤ 6 %	ASU L 06.00-3
ph 25°C	3,5 – 4,5	IT-09
Solubility	Soluble in water	Visual
Density	400 – 550 g/ml	IT-10
Granulometry	40 mesh (90 %)	Internal Method
Polyphenols	≥ 2 %	IT-16

* 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	< 10.000 CFU/g	DIN EN ISO 4833-1a
Mold	< 100 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

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



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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 and amendments); our Organic ACAI dry powder corresponds to the orientation value for pesticides of BNN
Allergens	No Allergens, in compliance with Regulation (EU) Nr. 1169/2011, Appendix II
Ionization	This product is not treated with ionizing radiation according to directives 1999/2/CE and 1999/3/CE
Gluten	Gluten-free
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	Kosher certification on request
Polycyclic aromatic hydrocarbons	conform to VO 2015/1933
Heavy metals	conform to VO 1881/2006 and 629/2008
Nanomaterials	The extract does not contain nanomaterials as defined in European recommendation 2011/696/EU.
Food quality and safety	conform to VO 178/2002

CERTIFICATIONS

Area	Certificates
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
Organic regulations	Amazonas Naturprodukte GmbH has been certified in accordance with the EU Organic Regulation since 2005. The current regulation is (EU) 2018/848 — rules on organic production and labelling of organic products. Our partner, responsible for storage, filling, commissioning and shipping is also certified according to the EU Eco regulation. Our suppliers are certified according to the EU Eco regulation 2018/848.



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NUTRITION VALUES

Nährwerte	Nutrition Values	per 100g
Brennwert	Calorific value	255 kcal / 1.060 kJ
Fett	Fat	21,5 g
davon gesättigte Fettsäuren	of which saturates	6,0 g
Kohlenhydrate	Carbohydrates	22,0 g
davon Zucker	of which sugars	0,8 g
Ballaststoffe	Dietary fibre	11,0 g
Eiweiß	Proteins	4,0 g
Salz	Salt	0,08 g

ADDITIONAL INFORMATION

Instructions for use	The product can be consumed without further treatment by the consumer.
Intended use	The product is also suitable for vulnerable consumer groups (small children, infants, old people, pregnant women, immunocompromised persons, allergy sufferers or anyone who is dependent on a special diet), but the personal health condition should be clarified in advance.
Storage Conditions	Keep the original package in a fresh, dry place, away from direct sunlight.
Shelf Life	The product stability is 24 month from date of manufacture in it's original packaging.
Packing	Net weight - 20 kg box

This document is computer-produced and valid without signature.

Improper handling or storage – on which we have no influence – may cause variations in quality.