

## **PRODUCT DATA SHEET – ORGANIC AÇAÍ PURÉE (FROZEN)**

### **1. Product Identification**

- **Product Name:** Frozen Organic Açaí Purée (12% total solids, Pasteurized)
- **Origin:** Brazil
- **Produced for and imported by:** Eurobras GmbH, Switzerland

### **2. Composition**

- **Ingredients:** Organic açaí (Euterpe oleracea / Euterpe precatoria), water
- **Additives / Preservatives:** None
- **Allergens:** None (gluten-free, dairy-free, nut-free)

### **3. Physical & Sensory Characteristics**

- **Appearance:** Homogeneous, stable emulsion
- **Color:** Deep violet-purple, typical of ripe açaí berries
- **Taste / Aroma:** Not sweet or sour, characteristic açaí flavor

### **4. Packaging & Formats**

- **Standard Packaging:** Vacuum-sealed PE bags
- **Sizes:** Available in practical foodservice cartons and industrial bulk formats:
  - **Cubes:** 3 × 3 kg, 9 × 1 kg, 10 × 400 g
  - **Sachets:** 15 × 400 g, 60 × 100 g, 12 × 500 g, 12 × 1 kg
  - **Bulk:** 185 kg drum
- **Custom Packaging:** Available on request
- **White Labelling:** Available on request

### **5. Storage & Shelf Life**

- **Storage Temperature:** Keep frozen at -18 °C or below
- **Shelf Life:** 24 months from production when stored at -18 °C in original packaging

### **6. Certifications**

- **Product:**
  - **Organic – CE208:** Europe: CA18685-22, USA: US6167-22, Brasil: CA18686-22
  - Kosher Certified, Halal Certified
- **Producer:**
  - EU Organic (Euro Leaf)
  - FSSC 22000 (Certified by DNV)

## 7. Technical Specifications (Typical Values)

The values provided are based on typical analyses and serve as a general product specification. A current laboratory certificate is provided for each batch delivered.

### Microbiological

In compliance with EU food safety regulations (EC 2073/2005). Regularly monitored to ensure hygiene and product safety.

Parameter	Unit	Result	EU Reference
E. coli	MPN/g	< 10	≤ 10 CFU/g
Salmonella spp.	/25 g	Absent	Absent in 25 g
Listeria monocytogenes	/25 g	Absent	Absent in 25 g
Yeasts & Moulds	CFU/g	< 10 <sup>3</sup>	≤ 10 <sup>3</sup> CFU/g

### Physicochemical

Typical values based on regular laboratory analyses. Natural variation may occur depending on harvest and variety.

Parameter	Unit	Result
pH	-	4 - 6
Brix (soluble solids)	°Bx	≥ 3.5
Acidity (as citric acid)	g/100 g	≤ 3.2
Total Solids	%	≥ 12

### Residues & Contaminants

Compliant with EU limits for pesticide and heavy metal residues (EC 396/2005 & EU 2023/915). Regularly tested by accredited laboratories.

Parameter	Unit	Result	EU Reference
Pesticide and Heavy Metal Residues	mg/kg	All tested compounds < LOQ (within EU limits)	EC 396/2005 & EU 2023/915

## 8. Nutritional Values (per 100g)

Slight variations may occur due to natural fruit-composition.

Nutrient	Value (per 100g)
Energy	159 kJ / 38 kcal
Fat	3 g
of which saturates	0.3 g
Carbohydrates	0.2 g
of which sugars	0 g
Protein	1 g
Salt	0 g

**No added sugar.** Contains only naturally occurring sugars from fruit.

## **PRODUCT DATA SHEET – SPECIAL AÇAÍ PURÉE (FROZEN)**

### **1. Product Identification**

- **Product Name:** Frozen Special Açaí Purée (14% total solids, Pasteurized)
- **Origin:** Brazil
- **Produced for and imported by:** Eurobras GmbH, Switzerland

### **2. Composition**

- **Ingredients:** Açaí pulp and water
- **Additives / Preservatives:** None
- **Allergens:** None (gluten-free, dairy-free, nut-free)

### **3. Physical & Sensory Characteristics**

- **Appearance:** Stable emulsion, smooth and homogeneous
- **Color:** Brown to dark purple, typical of ripe açaí
- **Taste / Aroma:** Not sweet and not sour; characteristic flavor of açaí

### **4. Packaging & Formats**

- **Standard Packaging:** Vacuum-sealed PE bags
- **Sizes:** Available in practical foodservice cartons and industrial bulk formats:
  - **Cubes:** 3 × 3 kg, 9 × 1 kg, 10 × 400 g
  - **Sachets:** 15 × 400 g, 60 × 100 g, 12 × 500 g, 12 × 1 kg
  - **Bulk:** 185 kg drum
- **Custom Packaging:** Available on request
- **White Labelling:** Available on request

### **5. Storage & Shelf Life**

- **Storage Temperature:** Keep frozen at -18 °C or below
- **Shelf Life:** 24 months from production when stored at -18 °C in original packaging

### **6. Certifications**

- **Producer:**
  - EU Organic (Euro Leaf)
  - FSSC 22000 (Certified by DNV)
- **Product:**
  - Kosher Certified
  - Halal Certified

## 7. Technical Specifications (Typical Values)

The values provided are based on typical analyses and serve as a general product specification. A current laboratory certificate is provided for each batch delivered.

### Microbiological

In compliance with EU food safety regulations (EC 2073/2005). Regularly monitored to ensure hygiene and product safety.

Parameter	Unit	Result	EU Reference
E. coli	MPN/g	< 10	≤ 10 CFU/g
Salmonella spp.	/25 g	Absent	Absent in 25 g
Listeria monocytogenes	/25 g	Absent	Absent in 25 g
Yeasts & Moulds	CFU/g	< 10 <sup>3</sup>	≤ 10 <sup>3</sup> CFU/g

### Physicochemical

Typical values based on regular laboratory analyses. Natural variation may occur depending on harvest and variety.

Parameter	Unit	Result
pH	-	4 - 6
Brix (soluble solids)	°Bx	≥ 4
Acidity (as citric acid)	g/100 g	≤ 3.2
Total Solids	%	≥ 14

### Residues & Contaminants

Compliant with EU limits for pesticide and heavy metal residues (EC 396/2005 & EU 2023/915). Regularly tested by accredited laboratories.

Parameter	Unit	Result	EU Reference
Pesticide and Heavy Metal Residues	mg/kg	All tested compounds < LOQ (within EU limits)	EC 396/2005 & EU 2023/915

## 8. Nutritional Values (per 100g)

Slight variations may occur due to natural fruit-composition.

Nutrient	Value (per 100g)
Energy	399 kJ / 95 kcal
Fat	9 g
of which saturates	0 g
Carbohydrates	0.5 g
of which sugars	0.4 g
Protein	1 g
Salt	0 g

**No added sugar.** Contains only naturally occurring sugars from fruit.