



One Açaí Base, Multiple Ready-to-Eat Sorbet Variants

Creamy, frozen and ready to serve – ideal for bowls & modern foodservice concepts

OUR SORBETS AT A GLANCE:

- ✓ **Origin:** Brazil
- ✓ **Format:** Ready-to-eat frozen sorbet
- ✓ **Storage:** Deep-frozen at ≤ -18 °C
- ✓ **Texture:** Creamy and easy to portion
- ✓ **Shelf Life:** Up to 18 months

KEY HIGHLIGHTS FOR AÇAÍ ZERO:

- ✓ **Ready-to-Eat:** No preparation required
- ✓ **Texture:** Creamy and portionable
- ✓ **No Added Sugar:** Balanced sweetness
- ✓ **Açaí Character:** Full flavour, no added sugar
- ✓ **Foodservice Use:** Ideal for lighter menus

Available Variants



- AÇAÍ TRADITIONAL:** Classic fruity açaí profile with balanced sweetness and smooth texture.
- AÇAÍ ZERO:** No added sugar, with full açaí flavour and balanced sweetness.
- AÇAÍ + BANANA:** Creamier profile with natural banana puree and rounded flavour.
- AÇAÍ + GUARANÁ:** Fruity açaí sorbet with a distinctive Brazilian guaraná note.

1 | Product Identification

PRODUCT NAME	Açaí Sorbet Zero
DESCRIPTION	Ready-to-eat frozen açaí sorbet with no added sugar, full açaí flavour and a creamy, portionable texture.
INGREDIENTS	Açaí pulp, water, apple powder, sweetener maltitol, stabilizers (xanthan gum, guar gum, gellan gum, carboxymethyl cellulose, acacia gum), acidulant citric acid, and natural guaraná flavor.
PRODUCT TYPE	Frozen ready-to-eat açaí sorbet
HS CODE	2105.00.10
COUNTRY OF ORIGIN	Brazil
ALLERGENS	None (gluten-free, dairy-free, nut-free)
ADDITIVES	None beyond approved stabilizers and acidulants (see also <i>INGREDIENTS</i>)

2 | Physical & Sensory Characteristics

COLOR	Deep violet to dark purple
FLAVOUR	Full açaí flavour with a balanced fruit profile
TEXTURE	Creamy, smooth and easy to portion
SWEET PROFILE	No added sugar; balanced profile

Certifications



All our production facilities are **FSSC 22000** certified. Additional certifications shown below may vary by product variant, batch and customer-specific requirement.

3 | Packaging & Available Formats *

Format	Weight	Packaging	Palletization
CUP (CONSUMER)	700 mL / 650 g	Food-grade polypropylene pot	702 kg (180 boxes á 3.9 kg)
BUCKET (SMALL)	1.5 L / 1.35 kg	Food-grade polypropylene pot	594 kg (110 boxes á 5.4 kg)
BUCKET (MEDIUM 1)	3.6 L / 2.9 kg	Food-grade polypropylene pot	914 kg (315 boxes á 2.9 kg)
BUCKET (MEDIUM 2)	7 L / 6.3 kg	Food-grade polypropylene pot	706 kg (112 boxes á 6.3 kg)
BUCKET (BIG)	10 L / 8.82 kg	Food-grade polypropylene pot	988 kg (112 boxes á 8.82 kg)

* Upon request, we also offer customised white-label solutions.

4 | Storage & Shelf Life

SHELF LIFE	Up to 18 months
STORAGE	Store and transport at ≤ -18 °C
HANDLING	• Use promptly after opening and thawing • Transport under frozen conditions

5 | Application Inspiration



- **Lighter Menu Concepts:** Bowls, desserts and no-added-sugar applications
- **Açaí Bowls:** Smoothie bowls, toppings and breakfast concepts
- **Beverages & Blends:** Smoothies, shakes and functional drinks
- **Foodservice Concepts:** Cafés, bowl bars, HoReCa and quick-service formats

6 | Technical Specifications**6.1 Microbiological ¹**

Parameter	Unit	Result	Reference
E. COLI	MPN/g	< 10	≤ 10 CFU/g
SALMONELLA	/25 g	Absent	Absent in 25 g
LISTERIA	/25 g	Absent	Absent in 25 g
YEASTS & MOULDS	CFU/g	< 10 ³	≤ 10 ³ CFU/g

6.2 Physicochemical Quality Parameters ²

Parameter	Unit	Specification
BRIX (soluble solids)	°Bx	≥ 28 – 35
APPARENT DENSITY	g/L	≥ 475

1. In compliance with EU food safety regulations. Regularly monitored to ensure hygiene and product safety.
2. Typical values based on regular laboratory analyses. Natural variation may occur depending on harvest and variety.

7 | Nutritional Values (per 100g) *

Nutrient	Value (per 100g)
ENERGY	552 kJ / 132 kcal
FAT	2.7 g
OF WHICH SATURATES	0.8 g
CARBOHYDRATES	26.7 g
OF WHICH SUGARS	0.3 g
PROTEIN	0.3 g
SALT	0 g

* Slight variations may occur due to natural fruit-composition.

NOTE: No added sugar. Contains only naturally occurring sugars from fruits.

Disclaimer

This information is provided in good faith for B2B and foodservice use only and does not constitute a guarantee or warranty for specific applications.

Eurobras GmbH

Head Office: Seestrasse 89, 8700 Küsnacht, Switzerland | Netherlands Branch: Strevelsweg 700 - Unit D0610, AS 3083 Rotterdam, The Netherlands
Mail: info@eurobrasfood.com | Phone: +41 (0)79 539 87 84 | KVK 99835118 | VAT NL828198536B01 | EORI NL828198536