

## PRODUCT DATA SHEET – AÇAÍ SORBET TRADITIONAL

### 1. Product Identification

- **Product Name:** Frozen Açaí Sorbet Traditional
- **Origin:** Brazil
- **Produced for and imported by:** Eurobras GmbH, Switzerland

### 2. Definition

Frozen dessert obtained from a balanced mixture of açaí pulp, water, sugar, stabilizers, and acidulants.

### 3. Composition

- **Ingredients:** Açaí pulp, water, sugar, glucose syrup, citric acid (acidulant), xanthan gum and guar gum (stabilizers).
- **Additives / Preservatives:** None beyond approved stabilizers and acidulants.
- **Allergens:** None (gluten-free, dairy-free, nut-free)

### 4. Physical & Sensory Characteristics

- **Appearance:** Smooth, homogeneous and creamy frozen texture
- **Color:** Deep purple, typical of ripe açaí
- **Taste / Aroma:** Fruity, mildly sweet and slightly acidic, characteristic of açaí

### 5. Packaging & Formats

- **Standard Packaging:** Food-grade polypropylene or polyethylene containers.
- **Sizes:** 250 mL, 500 mL, 700 mL, 1L, 1.5L, 2L, 3.6L, 5L, 7L, 10L

### 6. Storage & Shelf Life

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

### 7. Certifications

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

## 8. 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	22 – 23.5
Apparent density	g/L	≥ 475

### 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

## 9. Nutritional Values (per 100g)

Slight variations may occur due to natural fruit-composition.

Nutrient	Value (per 100g)
Energy	506 kJ /121 kcal
Fat	3 g
<i>of which saturates</i>	1 g
Carbohydrates	24 g
<i>of which sugars</i>	18 g
Protein	1 g
Salt	0 g

## PRODUCT DATA SHEET – AÇAÍ SORBET ZERO

### 1. Product Identification

- **Product Name:** Frozen Açaí Sorbet Zero
- **Origin:** Brazil
- **Produced for and imported by:** Eurobras GmbH, Switzerland

### 2. Definition

Frozen dessert obtained from a balanced mixture of açaí pulp, water, sugar, stabilizers, and acidulants.

### 3. Composition

- **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.
- **Additives / Preservatives:** None beyond approved stabilizers and acidulants.
- **Allergens:** None (gluten-free, dairy-free, nut-free)

### 4. Physical & Sensory Characteristics

- **Appearance:** Smooth and creamy frozen texture, homogeneous and stable
- **Color:** Bright dark purple, typical of ripe açaí
- **Taste / Aroma:** Fruity, moderately sweet, slightly acidic; characteristic of açaí with natural guaraná flavor.

### 5. Packaging & Formats

- **Standard Packaging:** Food-grade polypropylene or polyethylene containers.
- **Sizes:** 250 mL, 500 mL, 700 mL, 1L, 1.5L, 2L, 3.6L, 5L, 7L, 10L

### 6. Storage & Shelf Life

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

### 7. Certifications

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

## 8. 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	28 – 35
Apparent density	g/L	≥ 475

### 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

## 9. Nutritional Values (per 100g)

Slight variations may occur due to natural fruit-composition.

Nutrient	Value (per 100g)
Energy	540 kJ/ 129 kcal
Fat	3 g
<i>of which saturates</i>	1 g
Carbohydrates	26 g
<i>of which sugars</i>	0.4 g
Protein	0.4 g
Salt	0 g

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

## PRODUCT DATA SHEET – AÇAÍ SORBET + BANANA

### 1. Product Identification

- **Product Name:** Frozen Açaí Sorbet with Banana
- **Origin:** Brazil
- **Produced for and imported by:** Eurobras GmbH, Switzerland

### 2. Definition

Frozen dessert obtained from a mixture of açaí pulp, water, sugar, banana pulp, and stabilizers, with natural guaraná extract and flavoring.

### 3. Composition

- **Ingredients:** Açaí pulp (*Euterpe oleracea*), water, sugar, banana pulp, corn glucose, guaraná extract, citric acid (acidulant), thickeners (xanthan gum, guar gum), natural guaraná flavor.
- **Additives / Preservatives:** None beyond approved stabilizers and acidulants.
- **Allergens:** None (gluten-free, dairy-free, nut-free)

### 4. Physical & Sensory Characteristics

- **Appearance:** Smooth and creamy frozen texture, homogeneous and stable
- **Color:** Bright dark purple, typical of ripe açaí
- **Taste / Aroma:** Fruity, moderately sweet, slightly acidic; characteristic of açaí with notes of banana and guaraná

### 5. Packaging & Formats

- **Standard Packaging:** Food-grade polypropylene or polyethylene containers.
- **Sizes:** 250 mL, 500 mL, 700 mL, 1L, 1.5L, 2L, 3.6L, 5L, 7L, 10L

### 6. Storage & Shelf Life

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

### 7. Certifications

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

## 8. 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	22 – 23.5
Apparent density	g/L	≥ 475

### 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

## 9. Nutritional Values (per 100g)

Slight variations may occur due to natural fruit-composition.

Nutrient	Value (per 100g)
Energy	452 kJ / 108 kcal
Fat	2.3 g
<i>of which saturates</i>	1 g
Carbohydrates	22 g
<i>of which sugars</i>	17 g
Protein	1 g
Salt	0 g

## PRODUCT DATA SHEET – AÇAÍ SORBET + GUARANÁ

### 1. Product Identification

- **Product Name:** Frozen Açaí Sorbet with Guaraná
- **Origin:** Brazil
- **Produced for and imported by:** Eurobras GmbH, Switzerland

### 2. Definition

Frozen dessert obtained from a mixture of açaí pulp, water, sugars, and stabilizers, with the addition of natural guaraná extract and flavoring.

### 3. Composition

- **Ingredients:** Açaí pulp, water, sugar, corn glucose, guaraná extract, citric acid (acidulant), natural guaraná flavor, thickeners (xanthan gum, guar gum).
- **Additives / Preservatives:** None beyond approved stabilizers and acidulants.
- **Allergens:** None (gluten-free, dairy-free, nut-free)

### 4. Physical & Sensory Characteristics

- **Appearance:** Smooth and creamy frozen texture, homogeneous and stable
- **Color:** Bright dark purple, typical of ripe açaí
- **Taste / Aroma:** Fruity, sweet, slightly acidic; characteristic of açaí with a natural guaraná note

### 5. Packaging & Formats

- **Standard Packaging:** Food-grade polypropylene or polyethylene containers.
- **Sizes:** 250 mL, 500 mL, 700 mL, 1L, 1.5L, 2L, 3.6L, 5L, 7L, 10L

### 6. Storage & Shelf Life

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

### 7. Certifications

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

## 8. 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	22 – 23.5
Apparent density	g/L	≥ 475

### 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

## 9. Nutritional Values (per 100g)

Slight variations may occur due to natural fruit-composition.

Nutrient	Value (per 100g)
Energy	510 kJ / 122 kcal
Fat	4 g
<i>of which saturates</i>	1 g
Carbohydrates	21 g
<i>of which sugars</i>	17 g
Protein	1 g
Salt	0 g