



# TECHNICAL SHEET

## PASTEURIZED ACIDIFIED 12% ACAI - IQF

TS-E\_242\_SOP\_12

Issued: 06/08/2024

Revision: 0

Date:

### PRODUCT DESCRIPTION

Conventional Açaí 12% is a product obtained from the extraction with water of the edible part of the ripe fruit of the plant species: Euterpe oleracea and Euterpe precatoria. (MINISTRY OF AGRICULTURE, LIVESTOCK AND SUPPLY – MAPA – No. 37/2018).

Preserving the characteristic color, aroma, flavor, as well as a minimum amount of phenolic compounds and anthocyanins.

**Product obtained by pasteurization process:** Process that allows the reduction of microbial load or elimination of pathogenic microorganisms present in foods. In addition to promoting increased shelf life and also ensuring the quality and integrity of products. Heating temperature from 81 to 87 ° C and cooling ≤23°C with total time from 45 to 90 seconds.

**Product obtained by I.Q.F. System (Individually quick-frozen):** Process that consists in a -40°C freezing, which is individual and fast, keeping the product's natural characteristics.

### COMPOSITION

Acai and water.

With or without the addition of citric acid (according to the customer).

### GLUTEN-FREE.

**THE PRODUCT IS ALLERGEN FREE**, as required by the RDC Nº 727 – RESOLUTION, from JULY 1, 2022.

Product produced with fruits from different areas from Amazônia, being

### PACKAGING

PRIMARY PACKAGING	SECONDARY PACKAGING
Bag. Net weight: 1Kg, 3Kg, and 5Kg.	Box. Net weight: 3Kg (3x1Kg), 9Kg (3x3Kg), and/or 10Kg (2x5Kg).

### STORAGE

Keep it frozen in -15 to -18°C. After opened, consume at the same day.

### TRANSPORT

It is done according to the Transport Good Practices, in closed vehicles equipped with a cold storage in order to keep its temperature -15 to -18°C, and free from foreign materials and odors.

### SHELF LIFE

24 months from the manufacturing date, if kept sealed in the original pack and stored under the conditions described.

### QUALITY REFERENCES

PHYSICAL-CHEMICAL PARAMETERS	Minimum	Maximum
Total Solids (dry matter)	12	12.5
Total natural sugars from açaí (Brix) (g/100gms) *	-	6
pH*(acid free)	4	6.2
pH (with acid)	4	4.8
Polyphenols (g/100gms)*	1.8	-
Total acidity expressed in citric acid (g/100g)*	-	3.2
Anthocyanin (g/100gms)	0.44	-

Note: gms = grams of dry matter

\*Parameters established by Normative Instruction No. 37/2018 MAPA.

MICROBIOLOGICAL PARAMETERS	SPECIFICATIONS
Total bacteria count	≤2x10 <sup>3</sup> UFC/g
Mold and yeast*	≤2x10 <sup>3</sup> UFC/g
<i>Salmonella sp.</i> *	Absent 25 g
<i>Escherichia coli</i> *	Absent /g
<i>Staphylococcus aureus</i> *	<100 UFC/g
<i>Trypanosoma cruzi</i> ável*	Not found in 25g
Total coliforms	<100 UFC/g
Fecal coliforms	<1 UFC/g

vulnerable to variations on its flavor and color.

### PRODUCT CERTIFICATION

Kosher and vegan.

### PROCESS CERTIFICATION

ISO 9001 and HACCP.

### USE RECOMMENDATIONS

It may be used to prepare juices, vitamins, smoothies, deserts, or to substitute fruits in the desired preparation.

Enterobacteria*	<100 UFC/g
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\*Parameters established by Normative Instruction No. 37/2018 MAPA.

HEAVY METALS	SPECIFICATIONS
Arsenic (mg/kg) *	Max. 0.3
Cadmium (mg/kg) *	Max. 0.03
Lead (mg/kg) *	Max. 0.1
Copper (mg/kg) *	Max. 10

\*Parameters established by Normative Instruction – IN 160/2022 ANVISA.

MACROSCOPIC AND MICROSCOPIC	SPECIFICATIONS
Sand *	1.5% acid-insoluble sand or ash
Mites*	Max. 5 at the rate analyzed

\*Parameters established by Resolution - RDC 623/2022 ANVISA.

ORGANOLEPTIC PARAMETERS	CHARACTERISTICS
Physical appearance *	Stable emulsion
Color	Violet purple typical of purple açaí
Flavor*	Not sweet and not sour
Aroma*	Characteristic of the fruit

\*Parameters for fruit pulp established in Normative Instruction No. 37/2018 MAPA.

Açaí may contain inedible part of the fruit, within limits that do not alter the quality and organoleptic characteristics of the product.

### NUTRITION TABLE

Created by: <b>Ana Paula Moraes</b> Certification Manager	Revised by: <b>Elisabeth Cabral</b> Quality Manager	Approved by: <b>Uberlândio Almeida</b> Director
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### NUTRITION FACTS

Serving Size 100g		% DV (*)
Energetic Value	80kcal	4%
Total Fat	7g	9%
Saturated Fat	1.5g	8%
<i>Trans</i> Fat	0g	
Cholesterol	0mg	0%
Sodium	5mg	0%
Carbohydrates	4g	1%
Dietary Fiber	4g	14%
Total Sugar	0g	
Added Sugars	0g	0%
Proteins	1g	2%
Vitamin D	0mcg	0%
Calcium	36mg	3%
Iron	0.54mg	3%
Potassium	109mg	2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### REVISION HISTORY

No. of Review	Date	Description of the Change	Responsible
03	07/29/2024	Inclusion of heavy metal parameters, macroscopic and microscopic.	Adrienne Brito

Created by:  
**Ana Paula Moraes**  
Certification Manager

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Quality Manager

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Director