



TECHNICAL SHEET

ORGANIC SWEETENED ACAI SORBET

TS_190_SOP_12
 Issued: 22/12/2023
 Revision: 03
 Date: 10/31/2024

PRODUCT DESCRIPTION

Edible ice cream or Organic sweetened acai sorbet is a frozen product obtained from a mixture of water and sugars, which can be added with fruit pulp and other ingredients, as long as it does not de-characterize the product (National Health Surveillance Agency - ANVISA - RDC No. 266, of September 22, 2005).

Product obtained by pasteurization: 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 $\leq 23^{\circ}\text{C}$ with total time 45 to 90 seconds.

COMPOSITION

Organic acai, water, sugar, guar gum, locust bean gum, citric acid and xanthan gum.

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 vulnerable to variations on its flavor and color.

PRODUCT CERTIFICATION

Organic (BR, and NOP) and Kosher.

PROCESS CERTIFICATION

ISO 9001 e HACCP.

USE RECOMMENDATIONS

For acai bowl preparation.

NOT RECOMMENDED

Leave at room temperature for a long time, do not refreeze once thawed.

PACKAGING

PRIMARY PACKAGING	SECONDARY PACKAGING
Bowl. Net weight: 250ml or 220g. Bowl. Net weight: 500ml or 420g. Pail: Net weight: 3.6L or 3.2Kg. Pail: Net weight: 12L or 10.2Kg. Pail: Net weight: 10L or 9.0Kg.	Box. Net weight: 3.96Kg (18x220g). Box. Net weight: 5.04Kg (12x420g). Box. Net weight: 6.4Kg (2x3.2kg).

STOWAGE

Keep it frozen in -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

18 months from the manufacture date, if kept sealed in the original packaging and stored under the conditions described.

QUALITY REFERENCES

PHYSICAL-CHEMICAL PARAMETERS	Minimum	Maximum
Total Solids (dry matter)*	20	23
Soluble solids (Brix)*	18	20
pH (with acid)*	4.0	4.3

*Parameters established by the customer.

MICROBIOLOGICAL PARAMETERS	SPECIFICATIONS
Total bacteria count*	$<2 \times 10^3$ CFU/g
Mold and yeast*	$\leq 2 \times 10^3$ CFU/g
<i>Salmonella sp.</i> *	Absent in 25 g
<i>Escherichia coli</i> *	Absent/g
Total coliforms*	<100 CFU/g
Fecal coliforms*	<1 CFU/g
Enterobacteria*	<100 CFU/g
<i>Staphylococcus aureus</i> *	<100 CFU/g
<i>Listeria monocytogenes</i>	<100 CFU/g

*Parameters established by Resolution – RDC 161/2022 ANVISA and customer specifications.

HEAVY METALS	SPECIFICATIONS
Arsenic (mg/kg) *	Max. 0.1
Cadmium (mg/kg) *	Max. 0.05
Lead (mg/kg) *	Max. 0.07
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*	Sweet
Aroma*	Characteristic of the fruit

*Parameters established by the manufacturer.

Created by: Ana Paula Moraes Certification Manager	Revised by: Elisabeth Cabral Quality Manager	Approved by: Nivaldo Uberlândio Almeida Director
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NUTRITION TABLE

NUTRITION FACTS		
Serving Size 100g		% DV (*)
Calories	100 kcal	5%
Total Fat	2.5g	3%
Saturated Fat	0.5g	3%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	0mg	0%
Carbohydrate	18g	7%
Dietary Fiber	2g	7%
Total Sugars	16g	
Sugars Added	16g	32%
Proteins	0.5g	1%
Vitamin D	0mcg	0%
Calcium	18mg	1%
Iron	0.31mg	2%
Potassium	59mg	1%

*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.

REGULATORY REQUIREMENTS

RDC Nº266, from September 22, 2005;
RDC Nº 727, from July 1, 2022;
RDC Nº 161, from July 1, 2022;
IN Nº 160, from July 1, 2022;
RDC Nº 623, from March 9, 2022.

REVISION HISTORY

No. of Review	Date	Description of the Change	Responsible
02	09/06/2024	Inclusion of heavy metal parameters, macroscopic and microscopic.	Adrienne Brito
03	10/31/2024	Update of legislation.	Adrienne Brito

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