



# TECHNICAL SHEET

## ORGANIC FREEZE DRIED ACAI

TS-E\_333\_SOP\_12

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### PRODUCT DESCRIPTION

The product obtained from dehydration by lyophilization of the edible part of the acai, previously extracted from water, through an appropriate technological process, must have the minimum amounts of phenolic compounds and anthocyanins. (MINISTRY OF AGRICULTURE, LIVESTOCK AND SUPPLY – MALS – Nº 37, October 1st, 2018).

**Freeze dried:** The process consists on the drying of the material by sublimation of the freeze product at low temperatures and submitted to vacuum.

**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.

### COMPOSITION

Acai.

#### 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.

#### 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.

#### NOT RECOMMENDED

Do not leave the product at room temperature for too long, as it may change color and flavor.

### PACKAGING

PRIMARY PACKAGING	SECONDARY PACKAGING
Net weight: 10 Kg	Craft Boxes: 10 kg.

### STORAGE

Keep it frozen in room temperature. 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 room temperature (22° at 25°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> CFU/g
Mold and yeast*	≤2x10 <sup>3</sup> CFU/g
<i>Salmonella</i> sp.*	Absent 25 g
<i>Escherichia coli</i> *	Absent /g
<i>Staphylococcus aureus</i> *	<100 CFU/g
<i>Trypanosoma cruzi</i> ável*	Not found in 25g
Total coliforms	<100 CFU/g
Fecal coliforms	<1 CFU/g

Enterobacteria*	<100 CFU/g
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\*Parameters established by Resolution – RDC 161/2022 ANVISA, IN 37/2018, IN 49/2018 and customer specifications.

HEAVY METALS	SPECIFICATIONS
Arsenic (mg/kg) *	Max. 0.05
Cadmium (mg/kg) *	Max. 0.02
Lead (mg/kg) *	Max. 0.05

\*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 *	Acai powder
Color	Violet purple typical of purple açaí
Flavor*	Not sweet and not sour
Aroma*	Characteristic of the fruit

\*Parameters established by the manufacturer.

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**NUTRITION TABLE**

<b>NUTRITIONAL FACTS</b>		
Serving Size 100g		% DV (*)
Energetic Value	90kcal	5%
Total Fat	8g	10%
Saturated Fat	2g	10%
<i>Trans</i> Fat	0g	
Cholesterol	0mg	0%
Sodium	5mg	0%
Carbohydrates	5g	2%
Dietary Fiber	4g	14%
Total Sugars	0g	
Added Sugars	0g	0%
Proteins	2g	4%
Vitamin D	0mcg	0%
Calcium	51mg	4%
Iron	0.57mg	3%
Potassium	151mg	3%

\*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.

**PRODUCT IMAGE**



**REGULATORY REQUIREMENTS**

<p>RDC Nº 37, from March 22, 2018;  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.</p>
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**REVISION HISTORY**

No. of Review	Date	Description of the Change	Responsible
00	01/14/2025	Inclusion of heavy metal parameters, macroscopic and microscopic, and nutritional table update.	Adrienne Brito
01	06/09/2025	Adding product image.	Adrienne Brito