

Açaí Berry

Organic freeze-dried fruit

Rich with energetic and antioxidant properties, açai is the fruit of the açai tree, typically found in the Brazilian Amazon, which is the main producer, exporter and consumer of the fruit. Known as a superfruit, açai is highly nutritious and has an exotic and unique taste. It is widely known by Brazilians and is consumed in daily basis as a compliment food. It has become an important source of natural nutrients for vegetarians and vegans too. High quality raw material allied to a careful freeze drying processing result in our freeze dried açai, an unique ingredient internationally recognized for its superior quality and nutritional values.


HYPERFOOD
energy for the body

Açaí Berry

Benefits

Holding countless benefits, açai boasts fibre, vitamin E, calcium, magnesium and iron. It is an excellent source of energy due to the high calories levels. Freeze-dried açai has over 3% in total polyphenols, elements with high antioxidant and anti-inflammatory effects, with emphasis on anthocyanin, known for their ability to combat cell damage and contributing to the strengthening of the immune

system. This antioxidant potential can be measured through an ORAC analysis, which resulted in an average of 70,000 mol TE/100g, ranking among the highest natural sources in nature. Açai also has significant Omega 6 and Omega 9 content. Omega 6 is an essential fatty acid – in other words, it should be ingested through the diet as the human body is not able to synthesize it.

Applications



Drinks



Breakfast cereals



Yogurts



Premium bars



Supplements



Chocolates

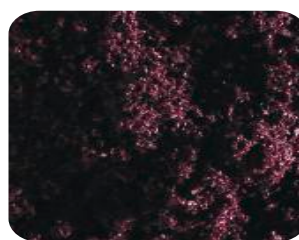


Desserts



Smoothies

Aspect



Freeze-dried açai powder

- High antioxidant power due to polyphenols and anthocyanins
- Rich in fibres, proteins, vitamin E, calcium, iron, magnesium and potassium
- Rich in Omegas 6 and 9

Freeze-drying

Unlike other berries, often eaten by hand, the Açai (ah-sigh-ee) berry is eaten as a refreshing sorbet which is very popular in Brazil for its unique and exotic taste. The berry's very thin pulp has to be extracted from its stone, becoming a pulp cream which is pasteurized for healthy and sanitary compliances and then widely appreciated at breakfast, a complimentary meal or an afternoon snack. To obtain a freeze dried powder; after pasteurization, the pulp is frozen and placed in the freeze drier where the process takes place. The

result is a dark purple powder. Freeze-drying is a low temperature dehydration process, as food is frozen and subjected to a low pressure environment, enabling water to be removed from cells through sublimation. It preserves nutrients, shape, colour and taste of food; and it is considered to be the best drying technology available. Water removal allows a longer shelf life at room temperature without the need of preservatives and provides stability to a wide range of applications.

Nutritional Values

Calories (kcal)	541	Omega 9 (g)	30.3
Carbohydrate (g)	32	Omega 6 (g)	5.1
Dietary Fiber (g)	27	Sodium (mg)	64
Protein (g)	9.8	Calcium (mg)	345
Saturated fat (g)	15	Iron (mg)	3.8
Monounsaturated fat	33	Potassium (mg)	715
Polyunsaturated Fat	5.1	Magnesium (mg)	174
Trans Fat (g)	0.0	Vitamin E (mg)	12.7

- Reference values only - It does not consist in specification data
- Values per 100g of freeze-dried powder

Composition

Component	%
Açaí	99,6
Natural Lime Juice*	0,4

*Acidification Agent: used to increase the acidity of the açai and extend shelf life

- ✓ Organic
- ✓ Gluten free
- ✓ Non-GMO
- ✓ No artificial colors
- ✓ No preservatives
- ✓ No added sugar

Certifications

