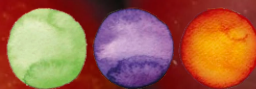


Camu Camu & Acerola

freeze-dried fruit

Camu Camu is an exotic tropical fruit native to the Amazon region, growing near riverbeds and permanent wetlands. This fruit has been making a name for itself due to its extraordinary content of vitamin C, polyphenols and other bioactive components associated with antioxidant activity. The Acerola, an abundant fruit in the northeastern region of Brazil, is also rich in vitamin C and polyphenols. The incomparable concentration of vitamin C in these fruits, associated with the high level of polyphenols, makes them a source of major antioxidant potential.



HYPERFOOD

energy for the body

Camu Camu & Acerola

Benefits

The combination of Camu-Camu and Acerola results in a product rich in natural antioxidants. It contains polyphenols, which include phenolic acids, flavonoids and tannins; vitamin C; antioxidants, minerals and carotenoids.

Polyphenols and antioxidant vitamins, such as vitamin C, are associated with the reduction in the risk of multiple inflammatory and chronic illnesses – thus having a major role in multiple physiological bodily functions, including the balance of the immune system and free radical suppression.

Camu-camu and Acerola contains:

- Vitamin C, Antioxidant, Polyphenols
- Minerals: Zinc, Copper and Manganese
- Carotenoids: Beta-carotene, Lutein and Canthaxanthin

Format



Freeze-dried powder

Applications



Supplements



Beverages



Confectionary



Snacks



Chocolats, cereals
or protein bars



Yogurt

.As a natural source of vitamin C used as a clean label alternative, it provides technological benefits acting as natural antioxidant in processed meats, fruit products and also in bakery as a dough enhancer agent

Freeze-drying

To obtain a freeze dried powder, the fruit pulp is frozen and placed in the freeze drier where the process takes place. 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)	298	Vitamin C (g)	26.3
Carbohydrate (g)	82	Vitamin B1 (g)	0.28
Dietary Fiber (g)	18	Vitamin B2 (g)	0.23
Protein (g)	8.6	Calcium (mg)	154
Saturated fat (g)	0.3	Iron (mg)	3.0
Trans fat (g)	0.0	Potassium (mg)	1,974
Sodium (mg)	13	Magnesium (mg)	178

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

Composition

Component	%
Camu Camu	49.0
Acerola	49.0
Silicon Dioxide*	2.0

*Anti-caking agent: used to reduce the absorbance of humidity from the atmosphere

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

Certifications



FSSC 22000

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