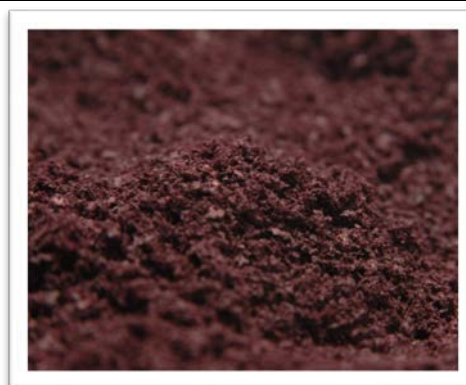


|                          |   |  |
|--------------------------|---|--|
| TSS-01.001.02.01-0P      | <b>TECHNICAL SPEC SHEET</b>                 |  |
| REVIEW: 06               |   |  |
| ISSUE DATE<br>29/03/2019 | <b>ORGANIC AÇAÍ<br/>FREEZE DRIED POWDER</b> |  |

### PRODUCT DESCRIPTION



- Non-fermented and non-alcoholic. Freeze dried Açai powder is obtained from pasteurized organic Açai pulp, supplied from certified organic Açai producers in the northern region of Brazil. May be acidified with organic lime juice and submitted to freezing and freeze drying according to the Good Manufacturing Practices;
- The Açai tree (*Euterpe Oleracea*) is found in the Amazon rain forest in Brazil. The fruit is a small, round, dark purple berry. The pulp contains high levels of natural antioxidants (Anthocyanins) and the ORAC value (Oxygen Radical Absorbance Capacity) of Açai is one of the highest available in nature. It also contains high levels of dietary fibers, amino acids and minerals;
- Freeze dried Açai contains about 50% of lipids;
- The packaging must contain barrier to light and oxygen to prevent oxidation of the product;
- Non-fermented and non-alcoholic.

### INGREDIENTS

Açai pulp acidified with organic lime juice (99.6% of açai and 0.4% of lime)

### APPLICATION

Chocolates, beverages, desserts, energetic bars, among others applications. To re-pack the freeze-dried Strawberry into consumer packs (sachets, canisters and others), please request specific guidelines to Technical Department.

### CERTIFICATION

Organic NOP (United States), Organic CE (European Community), Organic JAS (Japan), BRC (UK), Kosher

### STATEMENT

- Gluten Free and Non-Dairy
- Non-GMO: Our product is of natural origin and does not contains components from genetically modified organisms (GMOs)
- Allergens: This product is 100% free of allergens. It complies with the in force European regulation relating to the labelling, presentation and advertising of foodstuffs: 2000/13/EC, 2001/101/EC, 2003/89/EC, 2005/26/EC and 2006/142/EC Directives;
- NCM: 11.06.3000

### SHELF LIFE (Best Before):

24 months, if maintained in the original closed package at room temperature, in a dry place away from extreme conditions of heat, cold and moisture.

### PHYSICAL AND CHEMICAL CHARACTERISTICS

|                  |   |
|------------------|---|
| Flavor and smell | Typical   |
| Aspect           | Dark purple coarse powder   |
| Reconstitution   | Add 86g of water to 14g of freeze dried Açai to obtain a natural gross pulp |

|   |                             |  |
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|                           |  |
|---------------------------|--|
| Equivalence               | 1kg of freeze dried Açaí is equivalent to approximately 7kg of gross Açaí pulp |
| Moisture (%)              | Maximum 2.5  |
| Sieves (%) <sup>(2)</sup> | Particles bigger than 1.4mm – Max. 2<br>Particles smaller than 0.6mm – Min. 50 |
| Foreign Material          | Absent   |

<sup>(1)</sup> There may be slight differences in sensorial characteristics due to natural variation in raw material.

<sup>(2)</sup> Reference values only

#### MICROBIOLOGICAL CHARACTERISTICS<sup>(1)</sup>

|                      |       | n | c | m                   | M |
|----------------------|-------|---|---|---------------------|---|
| Coliforms 45°C       | CFU/g | 5 | 0 | Absent              | - |
| <i>Salmonella sp</i> | /25 g | 5 | 0 | Absent              | - |
| Yeasts and Moulds    | CFU/g | 5 | 0 | ≤ 2x10 <sup>3</sup> | - |

<sup>(1)</sup> The sampling plan follows the standards of the ICMSF (International Commission on Microbiological Specifications for Foods)


#### NUTRITION FACTS/100g<sup>(1)</sup>

|                         |                 |
|-------------------------|-----------------|
| Calories (kcal)         | 541             |
| Carbohydrate            | 32 g, of which: |
| Sugar                   | 2 g, of which:  |
| Fructose                | 1 g             |
| Glucose                 | 1 g             |
| Lactose                 | < 0.15 g        |
| Maltose                 | < 0.15 g        |
| Sucrose                 | < 0.15 g        |
| Dietary Fiber (g)       | 27              |
| Protein (g)             | 9.8             |
| Total Fat (g)           | 54              |
| Saturated fat (g)       | 15              |
| Monounsaturated Fat (g) | 33              |
| Palmitoleic Acid (g)    | 2.7             |
| Oleic Acid (ω9) (g)     | 30.3            |
| Polyunsaturated Fat (g) | 5.1             |
| Linoleic Acid (ω6) (g)  | 5.1             |
| Trans Fat (g)           | 0.0             |
| Cholesterol (mg)        | 0.0             |
| Sodium (mg)             | 64              |
| Vitamin A (IU)          | <100            |
| Vitamin C (mg)          | <1              |
| Vitamin E (mg)          | 12.7            |
| Calcium (mg)            | 345             |
| Iron (mg)               | 3.8             |

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|                |     |
|----------------|-----|
| Potassium (mg) | 715 |
| Magnesium (mg) | 174 |

(1) Reference values only – It does not consist in specification data.

#### GENERAL REFERENCES<sup>(1)</sup>

|                               | UOM                     | Reference Value |
|-------------------------------|-------------------------|-----------------|
| Anthocyanins by HPLC          | mg/100g                 | 385             |
| Antioxidant Capacity (ORACFL) | µmole TE/100g           | 70,000          |
| Total Polyphenols             | mg eq. Gallic Acid/100g | 3,300           |

(1) Reference values only – It does not consist in specification data. Values represent the average results of seasons

#### PACKAGING

| Primary Packaging:   | Secondary Packaging:   |
|--|--|
| Metalized Laminated Polyethylene Film<br>Vacuum packed<br>Net weight 5kg | Kraft boxes (53cm (W) x 30cm (D) x 29cm (H))<br>Net weight 10kg (2 units of 5kg)<br>Gross weight 11,15kg |

#### TRANSPORT AND STORAGE CONDITIONS

Store and transport at room temperature, protected from dust, moisture, light and other materials, gas or odour that could offer contamination risk.

Boxes per Layer on pallet: 6 boxes

Maximum pilling: 5 layers (30 boxes per pallet)



\* Pictures for reference only. Dimension may vary according to customers' demands or availability.