

TECHNICAL SPECIFICATIONS **AÇAÍ BERRY** **FREEZE-DRIED POWDER**

GENERAL INFORMATION

Product: Açai Berry Freeze Dried Powder
Process/Manufacture: Freeze Dry
Botanical Source: *Euterpe oleracea*
Origin: Brazil
Colorant: Absent
Irradiation: Free
Carrier: Absent

Family: Aracaceae
Used Part: Fruit
Solvent: Water
GMO: Free

PHYSICAL CHEMICAL ANALYSES

Assay	Limit/Specification
Appearance	Powder
Color	Purple/Violet
Flavor/Odor	Characteristic
Moisture %	Max 7%
pH 25°C	3.5 – 4.5
Solubility	Soluble in Water
Density g/ml	.400 – .550

MICROBIOLOGICAL ANALYSES

Assay	Limit/Specification
Total Count	< 3000 CFU/g
Total Coliforms	< 100 CFU/g
<i>Escherichia coli</i>	Absent
Yeast/Mold	< 100 CFU/g
<i>Staphylococcus aureus</i>	Absent
<i>Salmonella sp</i>	Absent in 25 g
Enterobacteria	Absent

PACKAGING: Aluminum Bag 10kg/box

NET WEIGHT: 10KG / **GROSS WEIGHT:** 12.7KG

STORAGE: Store this product in the original package, in a fresh and dry place, away from direct light.

SHELF LIFE: Two years from the date of manufacture, if properly stored.