

**TECHNICAL SPECIFICATIONS** **AÇAÍ BERRY ADF02**  
**SPRAY-DRIED POWDER**

**GENERAL INFORMATION**

**Product:** Açaí Berry ADF02 Spray Dried Powder  
**Process/Manufacture:** Extraction, Pasteurization and Drying (Spray Dryer)  
**Botanical Source:** *Euterpe oleracea* **Family:** Aracaceae  
**Origin:** Brazil **Used Part:** Fruit  
**Colorant:** Absent **Solvent:** Water  
**Irradiation:** Free **GMO:** Free  
**Carrier:** Maltodextrin **Ratio:** 0.2-0.4:1

**PHYSICAL CHEMICAL ANALYSES**

Assay	Limit/Specification
Appearance	Fine Hygroscopic Powder
Color	Dark Purple
Flavor/Odor	Characteristic
Moisture %	Max 6%
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:** Fiber Drum with poly liner.

**NET WEIGHT:** 25KG / **GROSS WEIGHT:** 27.1KG

**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.