

Rev: 1.26

Date of Issue: 1/16/2026

Specification Sheet

PRODUCT INFORMATION

Product: Organic Açaí 11-12% Puree

Code: XX7503

Process: Homogenization & Pasteurization

Ingredients: Organic açaí fruits

Origin Appearance: Violet Purple

Ratio: -

Botanical Source: *Euterpe oleracea/precatoria*

Family: Aracaceae

Origin: Brazil

Used Part: Pulp

Colorant: Absent

Solvent: Water

Irradiation: Free

GMO: Free

Application: Beverages, dietary supplements, frozen desserts, confectionery products, animal feed, and related food products

Note: Color may vary due to natural factors that affect the pigments in the botanical source

ANALYSES DATA

Physical/Chemical Analyses

Assay	Limit/Specification	Test Method
Appearance	Liquid	Organoleptic
Color	Violent Purple	Organoleptic
Flavor/Oder	Characteristic	Organoleptic
pH at 25°C	4.0-6.2	pH meter
Solubility (in water)	soluble	Visual
Total Solids	11-12.5%	Gravimetric

Microbiological Analyses

Assay	Limit/Specification	Test Method
Escherichia coli	<100 CFU/g	ISO 7251
Yeast/Mold	<1,000 CFU/g	ISO 21527-1
Staphylococcus aureus	<100 CFU/g	Compacty Dry X-SA
Salmonella sp	Absent in 25g	Compacty Dry (LS) method
Trypasonossoma cruzi viable	Absent in 25g	ISO 20837:2006

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Heavy Metal Analyses

Assay	Limit/Specification	Test Method
Arsenic	< 1 ppm	-
Lead	< 1 ppm	-
Mercury	< 1 ppm	-
Cadmium	< 1 ppm	-

REGULATORY INFORMATION DATASHEET

Allergens/Hypersensitives

There is no historical record of allergic reactions to Açaí fruit frozen puree. This 100 % natural product contains no carriers and is confirmed allergen-free.

Statements & Certificates

Suitable for Vegetarians? (lacto-ovo)	Yes
Suitable for Vegans	Yes
KOSHER CERTIFIED	Yes, but available upon request
ORGANIC CERTIFIED	Yes
HALAL CERTIFIED	No, but available upon request w/ additional fee

GMO Status

The source materials used in the production of Açaí are not derived from genetically modified organisms. In the manufacturing of Açaí there are no processing aids (such as enzymes) which are derived from genetically modified organisms.

SHELF LIFE

Shelf life: 18 months from manufacturing date. Usage: Pasteurized açaí for direct consumption. Storage: Keep frozen at -18°C and consume after opening.

PACKAGING & SHIPPING

"The primary packaging consists of polypropylene bags (PP + PE) with a net weight of 100 g (0.102 kg). The secondary packaging is composed of raffia bags with a total weight of 40 kg. Transport: Refrigerated truck, free from other non-food or animal products.

NUTRITIONAL INFORMATION

Serving size: 20g

Amount per serving		% DV(*)
Energetic value (Kcal)	17.14	0.86
Carbohydrates (g)	1.16	0.42
Protein (g)	0.27	0.54
Total fat (g)	1.27	1.63
Saturated fat (g)	0.32	1.6
Trans fat (g)	0	0
Food Fiber (g)	1.07	3.82
Sodium (mg)	1.13	0.05
Calcium (mg)	8.42	0.65
Iron (mg)	0.12	0.67
Potassium (mg)	30.8	0.66
% Daily Reference Values based on a 2,000 kcal or 8,400 kJ diet. Your daily values may be higher or lower depending on your energy needs.		

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Revision History

Revision	Date	Description	Approved by
0	11/14/2025	Initial issue	Wanyi Yen
1.26	1/16/2026	Add Test Method	