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THE WORLD IN YOUR HANDS

Description: Spray dried açai powder

Product code: (a) 10555-N, (b) 10556-E and/or (c) 10557-S

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Quantity: Sample **Delivery Conditions:** 20 kg Cardboard cartons

Section Nr.: NA

The açai is one of the world's most interesting and unique foods. The spray dried açai powder packs a nutritional wallop rarely seen in the natural world. In fact, it is considered to be the world's most "complete" natural food. The spray dried açai powder keeps 100% of nutritional, sensorial and functional characteristics of the "in natura" fruit, being a product of easy and fast preparation, wide shelf life and easy storage.

Ingredients: Frozen açai pulp

Nutritional Characteristics and Therapeutic Directions: Açai is chock-full of amino acids, fibre, minerals, essential fatty acids and vitamin E. It presents high content of anthocyanins (anti-oxidant substances) that aid in the combat to the free radicals contributing this way, against heart diseases, cancer and other degenerations related to the aging. Still presents anti-inflammatory, anti-thrombosis and anti-allergic properties.

Use: The spray dried açai powder can be consumed as cooler, soft drinks and juices together with fruits and cereals, sweet, jellies, ice creams and used as ingredient in food industries generating infinite use possibilities.

Functionality: Dietary and energy supplement rich in antioxidant substances, amino acids, and essential fatty acids.

Physical-Chemical and Sensorial Analyses:
Moisture: 2,5 ± 0,5 %
Density: 250,0 ± 20,0 g/l
Acidity (pH): 4,6 ± 0,1
Taste & Aroma: Characteristics of the natural fruit

Registration in Health Authority: Product exempted from registration according to RDC 23/2000.

Directions for use (Reconstitution: 1 portion of açai powder to 10 portion of frozen açai pulp):

Jar (500 ml) portion: Pour the content of an ice-bucket into a blender. Add 200 ml of water and one to two tablespoonful of açai powder. Add 200 ml of guaraná syrup (alternatively, can be used honey, sugar or dietary sweetener). Mix the ingredients in the blender until complete dissolution of the ice pieces and transfer the juice to the jar and appreciate the delicious tasting açai.

Bowl (250g) portion: Pour twelve pieces of ice into a blender. Add 100 ml of water and three tablespoonfuls of açai powder. Add 100 ml of guaraná syrup (alternatively, can be used honey, sugar or dietary sweetener). Mix the ingredients in the blender until complete dissolution of the ice pieces and transfer the pulp to the bowl and appreciate the delicious, creamy tasting açai.

Shelf Life: 1 (one) year from the production date.

Packing: 20 kg internally packed into 200µ polyethylene bag and externally into double corrugated cardboard carton or seamed and sealed cardboard fibre barrels

Storage: keep the product in a cool and dry atmosphere and free of any contamination possibility.

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