

ACAI FROZEN PULP

Organic & Kosher Certified.

Product Line: Frozen and Pasteurized Açaí Fruit Pulps
Raw Material: Açaí – assai – acai – Cabbage palm berry
Name of the Product: Frozen and Pasteurized Fruit Pulp of Açaí
Brand: Acai – Universal Taste
Product Code: UTIARWR5102 * PT 00139 *
Tariff Code: 2008.99.80.00

Commercial Information

Product Description: The açaí tree (*Euterpe oleracea* or *Precatoria*) is a palm tree specie native to the Amazon basin and belongs to the *Palmae* family. It grows in the wild in floodplain zones but can also be cultivated on dry grounds. Although it can be found all over the Brazilian Amazon, it is particularly abundant in the State of Para and State of Amazonas where native trees are found in its highest concentration. Among the 150 types of fruits found in the Amazon, Açaí is considered to be the most nutritious of all, exhibiting a high concentration of fiber, Anthocyanins, essential fatty acids and vitamin E. It constitutes a natural time-released source of energy.

The Organic @ Kosher frozen pulp of Açaí is used in the food industry for the production of juices, smoothies, ice-cream, energy drinks, desserts, amongst others.

Packaging: Offered in four different packaging formats:

1. **Frozen Drums Raw Acai Fruit Pulp (100% pulp):**

- 400 lbs Drums – 55 Gl (170 to 180 KGS Net) .
- Double PE Liners

2: 1 to 5 Kilograms (2.2 to 11 Pounds) Plastic Bags

3: 20 Kilograms (44 pounds) Buckets.

4: 100 grams (3.5 ounces) plastic pouches.

Validity : 12 To 24 months

Price (USD\$/kg) FOB

Upon request (Market price)

Payment Form :

Cash, COD, Check, VISA. MC, Money Order, L/T.



Photo: the açai fruit after collection



Photo: Açai Purée

Process description:

Once washed, the fruit goes through a de-pulping process where the seed is separated from the pulp with the addition of filtered water, adding Organic Citric Acid * as per client's request *, forming a thick mixture where it is refined removing all grits and thick particles. Once pasteurized and cooled down, the pulp is packaged, frozen and then stored at -25°C .

Pasteurization

Hot – 85 C highest to – 5 C coldest for – 25 to 30 second continuously.

Productivity

Actual Productivity: 800 t

tones/month Average Yearly by month.

Potential Productivity: 1.700 t (1- 300 t / 2 - 500 t / 3- 900 t)
tones/month (in season) with 1,2,3 turns

Potential productivity: t/month 600 t (1- 100 t / 2- 200 t / 3- 300 t)
(off season) with 1,2,3 turns)

CERTIFICATION & CONTROL

GMP – Good Manufacturing Practices

HACCP – Hazard Analysis And Critical Control Points. (* In process *)

KOSHER – Star K

ORGANIC NOP, CEE , JAL

SENAI-Regulation 21 CFR Part 110 – Biologica Ltda – Brazil - Of the current FDA Guidelines.

IBD / IMO / ACRES – Of the current FDA –

Yearly inspection. TUV Rheinland Precisely Right.

Star K Kosher Certification number : 6ELU5766

Certificate number 26500

ECOCERT - ICO

Technical & Nutritional information

Physio-chemical specifications:

Color:

Taste:

Aroma:

Physical Aspect :

Level of solids (%):

PH:

Nutritional, per 100 grams (typical)

Purple

Natural (no sugar)

Natural aroma of the fruit

Concentrate liquid

12 to 16 Special

3.6 to 4.0 Acidified Lemon Juice – 4.1 to 4.5 Natural

Acidity in citric acids (g/Kg):	3.8 to 4.8 at 18 C
Natural Acidity	0.35 – 0.44 % at 18 C
Calories :	88
Lipids (g/100gms):	6.20 mg
Proteins (g/100gms):	3.70 g
Sugar (g/100gms):	1.0 g
Heavy metals:	Absence
Agricultural residues:	Absence
Carbohydrates:	6.9 g
Calcium:	57 mg
Iron:	12,2 mg
Vitamine A:	1.000 IU
Vitamine C:	44 mg
Vitamine E:	16 mg
Thiamine	0.25 mg
NIACIN :	0.400 mcg
BRIX:	3.5 to 6.2
Calories:	247,0 mg
Phosphorus :	0.5 mg
ORAC (μmol TE/100g) :	Around 4,800
Anthocyanins (mg/ 100 g)	90

Microbiological

specification:

Standard Plate Count:	< 1000 / g
Coli forms (per gram):	0 (zero)
Mold & Yeast	< 100 / g
Salmonella:	Absence in 25 g

Allergen statements: There is no historical data available of any case of Allergies with Acai barriers. Our product is Allergen Free.

Frozen pulp of Acai : This product has no soy flour, dairy in the form of goat milk or any type of artificial flavor -

GMO – Statement : It is confirmed our production fields and processing plants are GMO Free.

Serving methods:

Within the Amazonian States of Brazil, the Açaí is traditionally consumed under the following forms:

- As açaí purée with manioc flour or tapioca as a salty dish (accompanying meat or fish and consumed with rice and vegetables)
- As açaí purée with sugar, as a dessert
- Cooked with manioc flour or rice as a stew

As frozen pulp, it can be used in many ways:

- Açaí juice mixed with water or milk
 - Açaí juice mixed with guaraná
 - Açaí Ice-Cream
 - Açaí Smoothies
 - Açaí pudding
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Social, Environmental, Economical and Nutritional Benefits of the product	
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Production Benefits	Better infrastructure to the communities around the Amazon Region.
Employment Creation	16 communities
Development of local communities	16 rural communities from the State of Pará, district of Igarapé-Miri, are involved in the project.
Number of beneficiaries:	800 families
Additional Social Benefits	Minimum seasonal price fluctuation of raw material. Profit sharing. Consistent demand translates into an economic advantage to local communities. Preservation of traditional activities.
Environmental benefits	Sustainable management of the palm-trees. Reduced deforestation of the palm-trees due to the extraction of hearts of palm (from same palm specie). Sustainable extraction of the forest resources.
Benefits * consumer:	
Quality:	100% natural product – Organic – Kosher Certified . Full-pasteurization method ensures retention of nutrients and elimination of potential germs and bacteria. High quality control standards – GMP / HACCP
Health	• Antioxidants: great source of Anthocyanins, which aids in the prevention of premature aging and of cardiovascular diseases (it exhibits 10 to 30 times more Anthocyanins than red wine and 5 times more antioxidants than Gingko Biloba) • Fatty acid ratio (predominance of monounsaturated lipid): lowers harmful cholesterol (LDL), maintains healthy cell membranes and aids in the absorption of vitamins A, E, D and K. • High source of fiber: proven to promote a healthy digestive system, to lower blood cholesterol and to assist in the prevention of certain types of cancers. • Contains Sterols: known to reduce prostate enlargement (Benign Prostrate Hyperplasia),

- blood plasma cholesterol, and inflammation.
- Energetic: its **high caloric value**, allows for muscle mass generation.

Container Stuffing/ Enchimento de Container

Products	Units/ Box	Weight/ Box	Boxes/ Pallet	Boxes/ Container 20´	Boxes/ Container 40´
Productos	Unidad/ cx	Peso/ cx	Cajas/ Pallet	Cajas/ Container 20´	Cajas/ Container 40´
Acai GL	4	72 KGS	36	360	720
Acai Box	100 g	8 KGS	60	600	1200
Acai Drum	1	170 to 180 KGS		70	140