

Product Specification Sheet		
Product	Frozen Acai berry Pulp	
Description	The product is the pulp extracted from the edible part of the Acai berry (<i>Euterpe oleracea, Mart.</i>) through technological processes that preserve the safety of food, with addition of water and filtration, with a dense appearance. Natural product, no sugar, no added dyes and does not contain chemical preservatives. This product is subject to color variation depending of the harvest season.	
Finish products	Acai, water and citric acid	
Ingredients	Not from GMO	
Parameter		Specifications
1	Organoleptic Characteristics	
1.1	Colour	Purple
1.2	Taste	Typical of Acai
1.3	Flavour	Typical of Acai
2	Physical and Chemical Characteristics	
2.1	Brix	3.0-6.0
2.2	pH	Without acid 4.9-5.4 With acid added 4.0-4.8
2.3	Total Solids	11-12.5%

3	Microbiological Characteristics	
3.1	Standard Plate Count (cfu/g)	Max 40,000
3.2	Yeast & Mould Count (cfu/g)	Max 100
3.3	Total Coliform (cfu/g)	Absent
3.4	E. Coli (cfu/g)	Absent
3.5	Salmonella (/25 g)	Absent
3.6	Listeria monocytogenes (/25 g)	Absent

Chemical preservatives and Additives: Product is manufacture from Acai berry and does not contain any added preservatives, colors, flavors or other adulterants

Pesticide Residue: Product conform to the WHO recommendation and EC directives regarding pesticide residues

Packaging: Available in 15 kg pails.

Labelling: Every pack is labelled in accordance with current international legislations

Others: GMP, HACCP, Food Safety and other quality management systems are applied throughout manufacturing and storage. Products are subjected to metal detection/online magnet prior to packing

Storage: Frozen product should always be stored below -18⁰ C

Best Before: Twenty four months from the date of manufacturing when stored below -18⁰ C

FRIZWELL AGRO FOODS

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