



Açaí Powder Freeze-Dried Organic TDS Specification

Origin:	Bolivia
	Euterpe Precatoria 100%
Used Part:	Whole Fruit Açaí Pulp
Carrier:	Absent (100 % pure)
Irradiation:	Free
Product Process:	Raw Material → Cleaning → Freezer Storage → Freeze-Drying (vacuum and low heat) → Milling → Sieving → Metal Detection → Packaging

Product Description:

All AÇAÍ processed is organic and wild, harvested by the Asociación de Frutos Silvestres del Porvenir in the Bajo Paraguá region of Bolivia. This association operates in collaboration with local communities and follows sustainable practices that respect the rainforest.

To best support the local community, we buy açaí in the form of puree instead of raw fruit. It is processed in a small facility in Porvenir, which was established with local support. This approach keeps more added value in Porvenir and provides our partners with a higher-quality puree, processed within 24 hours of harvest under a FAIR TRADE model.

The customer receives a unique product: harvested, turned into puree, and then freeze-dried into powder in less than 100 hours — preserving the fruit's exceptional nutritional and sensory properties.

Raw Material Presentation:

The AÇAÍ puree is received in 2 kg PP plastic bags, packed in returnable plastic boxes. The fruit-to-puree process is carried out at the Porvenir facility under the supervision of a qualified food engineer.

General Characteristics:

100% pure freeze-dried fruit
Moisture content less than 2%
No sugar added
Gluten-free
Peanut / tree nut-free
Hypoallergenic product
Shelf life: 2 (two) years *
100 g of freeze-dried açaí powder is equivalent to 1,850 g of raw fruit



Physical Specification:

Size / Sieve profile	Homogenous Powder/Fine Powder
Visible Mould	Absent
Live Infestation	Absent
Foreign matters	Absent

Organoleptic Specification:

Smell	Characteristic of Açaí
Flavour	Neutral, açaí characteristic
Texture	Thin powder

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Appearance	Powder
Colour	Deep purple – characteristic

Chemical Specification:

Moisture	2% - 4.0%
Preservatives	Absence
Granulometry	<60 mesh +/- 5%
Humidity level	Max 4.0%

* Chemical report are performed in each batch


Microbiological Specification:

Stand. plate count	<15,000 cfu/g
Yeast	<200 cfu/g
T.Coliforms	<10 cfu/g
Salmonella	Absent/25g
E. Coli	Absent/25g
Staph. Aureus	< 1

*Microbiological analysis are performed in each batch

Ø Nutritional Values/ 100g:

Energy	502.7 kcal
Protein	9.6 g
Carbohydrates	22 g
Dietary Fibre	23 g
Fat	41.8 g
Saturated Fat	11.1 g
Unsaturated Fat	30.6 g
Trans Fat	30.6 g
polyunsaturated fatty acids	4.8 g

*If required for each lot, please consult for pricing.

Vitamins

Vitamin A	661 µg
Vitamin E	25 µg
Vitamin C	28 mg

*If required for each lot, please consult for pricing.


Trace elements

Iron	20 mg
Calcium	176 mg
Phosphorus	780 mg
Magnesium	35 mg

*If required for each lot, please consult for pricing.

Antioxidant capacity:

Total Polyphenols	3.700 mg EAG / 100 g
ORAC – HL	119.700 m mol ET / 100 g
ORAC- -FL	6.200 m mol ET / 100 g
ORAC TOTAL	125.900 m mol ET / 100 g

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Heavy Metal

Lead	Not more than 3 ppm
Mercury	Not more than 0.1 ppm
Cadmium	Not more than 1 ppm

*If required for each lot, please consult for pricing.

GMO: GMO free / BIO

Fair Trade: On request.

Pesticides: No pesticides are used. Official declaration / statement document. The Organic Açaí Powder Freeze Dried meets the standards outlined in Council Regulation (EC) No. 834/2007, 2018/848 and the amendments and adheres to the rigorous organic standard set by the EU. Throughout the manufacturing process, neither the product nor the packaging materials come into contact with pesticides or pesticide residues.

*If required for each lot, please consult for pricing.

Allergens: No Allergens

HACCP: In progress

Packaging Requirements:

We supply freeze-dried AÇAÍ powder in tri-laminated BIOPP bags lined with aluminum. Each bag contains 5.0 kg. Two bags are packed in a cardboard box (dimensions: 62 cm x 33 cm x 20 cm), with a total net weight of 10.0 kg (22.04 lbs) per box.

Product Presentation:

Particle Size (P) Standard

25% > 425 microns

50% > 250 microns

25% > 150 microns

0% < 150 microns



Shelf Life:

min 24 months under correct storage conditions and when keeping in original bag at or below 21°C).

Storage Requirements:

Dry area free from risk of contamination and ingress of moisture.

* When stored in its original packaging (tri-laminated metallized bag) and kept in a cool place, away from direct sunlight.

** Based on the daily dietary reference intake (DDR) for an adult male consuming 2,000 kcal/day, according to the FAO/WHO Codex Alimentarius.

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**Legislational Requirements / Information:**

The product shall comply with the Food Safety Act 1990, the Food Safety and Hygiene (England) Regulations 2016 (as amended), the EU Food Information to Consumers Regulation 2011, and the Weight and Measures Act. Pesticide residues in the supplied ingredients will not exceed the maximum residue levels specified in the EU Pesticides Regulations (Residue Levels in Food Crops and Feeding Stuffs). The product is GMO-free and free from irradiation treatment.

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