

ESPECIFICAÇÃO TÉCNICA DE PRODUTO/ TECHNICAL SPECIFICATION PRODUCT

ÇAÍ ORGÂNICO ACIDIFICADO - TROPICAL AÇAÍ/
ORGANIC AÇAÍ PURE - TROPICAL AÇAÍ



Código/ Code: ETP 002

Revisão Nº/Review No: 13

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| | | |
|---|--------|---|
| Açúcares totais naturais do açaí (g/100gms)/ Total natural sugars from açaí (g/100gms) | ≤ 6 | Felhing |
| Proteínas (g/100gms)/ Proteins (g/100gms) | ≥ 7 | Determinação Nitrogênio/ Nitrogen determination |
| Polifenóis Totais (g/100gms)/ Total polyphenols (g/100gms) | ≥ 1,80 | Folin Ciocauteau |
| Antocianinas (g/100gms)/ Anthocyanins (g/100gms) | ≥ 0,44 | Espectrofotometria Diferencial/ Differential spectrophotometry |

5. INFORMAÇÃO NUTRICIONAL/ NUTRITIONAL INFORMATION

| Nutrition Facts | |
|------------------------------|---------------|
| 1 servings per container | |
| Serving size | (100g) |
| Amount Per Serving | |
| Calories | 80 |
| % Daily Value* | |
| Total Fat 7g | 9% |
| Saturated Fat 2g | 10% |
| Trans Fat 0g | |
| Polyunsaturated Fat 1g | |
| Monounsaturated Fat 3.5g | |
| Cholesterol 0mg | 0% |
| Sodium 35mg | 2% |
| Total Carbohydrate 3g | 1% |
| Dietary Fiber 3g | 11% |
| Total Sugars 0g | |
| Includes 0g Added Sugars | 0% |
| Protein 1g | 2% |
| Vitamin D 0mcg | 0% |
| Calcium 430mg | 35% |
| Iron 3.9mg | 20% |
| Potassium 0mg | 0% |

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

6. ADITIVOS/ ADDITIONS

Acidulante ácido cítrico/
Citric acid acidulant

7. PARÂMETROS MICROBIOLÓGICOS/ MICROBIOLOGICAL PARAMETERS

| Atributos/ Attributes | Especificações/ Specification | Métodos/ Methods |
|--|--|---------------------------------|
| Bolores e Leveduras/ Molds and Yeasts | ≤ 5x10 ³ UFC/g ≤ 5x10 ³ CFU/g | ISO 21527-1:2008 AOAC 997.02 |
| E.coli | Ausência/ Absence | ISO 16649-2:2001 AOAC 991.14 |