

bio Superfood

acai

Fruit Powder



DE-ÖKO-006
Nicht-EU
Landwirtschaft



AMAZONAS ACAI IS UNIQUE

- Our supplier is a real professional in the making of natural powder extracts. He has developed an exclusive recipe especially for AMAZONAS based on the specific properties of Acai berries. The gentle production method guarantees the preservation of all natural valuable substances of handpicked Acai berries in the fruit powder, such as the very high content of polyphenols and the characteristic dark purple colour.
- The manufacturing plant is located nearby the harvest places to guarantee freshness and short hauls.
- Sustainability and quality, that is what we are focused on: we participate in harvest frequently, feel the berries „live“ and watch the production process. We have been in close contact with our supplier for many years. Intense cooperation and a reliable partnership are our basis for harmonic balance between human and nature.



THE POLYPHENOL COMPARISON

Polyphenols belong to the strongest and most efficient antioxidants in general.

Cranberry juice 129 mg / 100 g ■

Blackberries 500 mg / 100 g ■■

Acai Fruit Powder 2.000 – 3.000 mg / 100 g ■■■■

GENERAL PROPERTIES

| | |
|--------------------|---|
| Sales description | Acai fruit powder, freeze-dried |
| Botanical name | Euterpe oleracea |
| Country of origin | Brazil |
| Cultivation | controlled organic cultivation |
| Composition | 100 % pure Acaipowder |
| Made of | berries |
| Carrier substance | none |
| Vital substances | polyphenols |
| Taste | slightly fruity |
| Colour | dark purple |
| Solubility | in water |
| Suitable for | Vegetarians, raw foodists, diabetics, celiac disease |
| Assortment listing | Dietary supplement, food supplement, vitamins, superfoods, smoothie |

WHAT IS ACAI?



Acai is a small berry in various shades of purple to black, which grows in clusters in the tree tops of 25 m high acai palm trees. The harvest proceeds all year long. One single cluster of berries can reach a weight up to 6 kg.

The Acai palm trees grow all over the Amazon region. The natives there do really care for healthy nutrition. They enjoy Acai as valuable food and „perfect natural energizer“.

Since the 90s-era, Brazilian sportsmen and fitness freaks also profit of the natural power of Acai.

Acai berries are so called „Powerberries“ due to their extremely high content of polyphenols, which are the strongest antioxidants in general. They protect us from free radicals, which may cause many diseases and accelerate skin-aging.



AMAZONAS
naturprodukte

APPLICATION AREAS

For industrial use: Suitable for mixing in bread, confectionery, ice cream, chocolate, baby food, tablets, and dietary products. Ideal also in cosmetics for vitalizing creams.



Cereals



Confectionery, chocolate



Tablets, capsules



Bakery products



Drinks, as a smoothie additive



Cosmetics

ACAI – POWER BERRY FROM THE RAINFOREST OF BRAZIL

Product features (benefits)

- Extremely high content of antioxidant polyphenols, meaning cell protection against harmful environmental influences.
- Slows down the cell-aging process
- Immune system on high-performance level
- Provides valuable minerals, vitamins and dietary fibres – an ideal food supply during diets
- Acai is unsurpassed as botanic source of enzymatic super-antioxidants (SOD)
- Last but not least: containing adaptogens Acai helps our body to stand constant stress. Adaptogens are plant substances which are responsible for the harmonical interaction of our organs and as a result the reduction of stress and harmful environmental influences.

AMAZONAS ACAI PRODUCTS

- **Acai Fruit Powder**, pure, freeze-dried
- **Acai Fruit Powder**, spray-dried



PACKING VARIANTS

- Bulk (loose items)
- In labelled packaging (80 g tin)
- In unlabelled packaging



PRODUCTION STEPS



Harvest

Since the Acai palm trees grow wild, loads of Acai berries are available, however, hard to come by: the jungle is special, full of tricky natural obstacles. So the harvest is hard and expensive work: the skilled natives get to these inaccessible places by their small boats, gather the berry clusters from the tree tops and transport them to the production place.

Cleaning and cooling

The first step is the cleaning and washing of the Acai berries. Then the fruit pulp is removed from the cherry stone, mashed to a viscous consistency and packaged in 5 kg plastic bags. These bags are frozen down to -15°C and transported for processing in refrigerator trucks to the factory.



Manufacturing

The Refractance Window Drying Technology (RWD) is the gentlest method to dry fresh fruits. It deals with a unique "dehydration method", using infrared light which removes water from food and thus ensures that all the valuable nutrients and the sensory qualities of the fruit, such as color, aroma and taste are preserved.

Advantages over other manufacturing methods:

- gentle drying at lower temperature
- this means that nutrients and sensory benefits remain obtain
- no carrier material necessary

Storage and analysis

Finally, they are stored in special drums. The end product becomes a quality check.

OUR QUALITY ADVANTAGE



■ Gentle + product-specific processing

In a specially developed process, our fruits and plants are gently processed to make the most of their specific properties.



■ Natural quality

Our top priority is to preserve the „natural quality“ of the fruit in the final product.



■ Handpicked fruits

Freshly harvested with the full spectrum of nutrients guarantee a high quality end product.



■ Short transport distances of the raw material

Between the harvesting area and the production site there are only short routes to avoid degradation of nutrients.



■ GMO free

All our products are produces without genetic engineering.



■ Guaranteed quality

Every single batch is tested in independent laboratories. In addition to heavy metal and pesticide controls and microbiological tests, product-specific analyses are also carried out to guarantee the purity of our natural products.



Helga Zeck on site during quality control

DOCUMENTS

- Analysis of each batch
- Specification
- GMO confirmation
- Organic certificate
- Specific laboratory tests
- Certificate of marketability according to the latest regulations + health claims



PREMIUM QUALITY

Our product promise:

Personal visits on site, insight into all production processes from harvesting to the final product, development of our own recipes make us experts in the field of high-quality natural products. Our claim is product quality in harmony with nature.



OUR EXPERIENCE

Trust our many years of experience and our knowledge.

For over 25 years we have been developing and distributing natural products of the highest quality. Our passion for nature makes us permanently strive for optimal and gentle processing methods. Thus, we create the foundation for natural products without artificial additives or flavors.



CUSTOMER SERVICE

Service is a matter of course for us

If everything runs smoothly, anyone can claim to offer good service.



For us, service does not end with the processing of an order, but with the satisfaction of our customers: a competent experienced team does not leave them alone with their concerns and is always ready to turn problems into solutions

Our long-term customers give us the greatest motivation through their positive feedback.