

bio acerola

freeze-dried
natural vitamin C

DE-ÖKO-006
Nicht-EU
Landwirtschaft

AMAZONAS ACEROLA POWDER IS UNIQUE

- Our supplier is a company that, in addition to producing fruit powder, is dedicated to protecting the rainforest, to more sustainability to change the world of food and our environment for the better.
- Decades of experience and intensive teamwork with our suppliers onsite enables us to jointly develop special formulas that preserve the complete spectrum of natural active ingredients and coordinate them with each other. Our products are pure nature, and we are proud of that.
- The organic acerola powder is mainly obtained from green acerola cherries, which have a higher vitamin C content than the ripe, red ones.
- Compared to fresh fruit, the freeze-dried acerola powder has higher vitamin C content due to lower water content and a higher concentration of all the other active ingredients of acerola cherries, which provides the body with important vitamins and minerals.



VITAMIN C CONTENT

The content of natural vitamin C in fruits (pro 100 g)

Orange	50 mg	<div></div>
Black currant	190 mg	<div></div>
Yellow bell peppers	294 mg	<div></div>
Acerola cherries	min. 17,000 mg	<div></div>

GENERAL PROPERTIES

Sales description	organic Acerola fruit powder, freeze-dried
Botanical name	Malpighia glabra
Country of origin	Brazil, Amazon region
Cultivation	controlled organic cultivation
Composition	100 % freeze-dried fruit powder
Carriers	none
Vital substances	17 % or 26 – 28 % natural vitamin C
Taste	slightly acidic, reminiscent of lemon
Solubility	In water
Suitable for	vegetarians, diabetics, celiacs
Assortment listing	Dietary supplement, vitamins, superfoods



WHAT IS ACEROLA?



The acerola cherry, also called the „cherry of the Antilles“, originates from Central America and is now mainly cultivated in Brazil. It needs a minimum temperature of 26 °C to thrive optimally.

The 2-3 m high shrub can produce up to 30 kg of fruit per year. The taste of these orange-yellow to dark red cherry-sized fruits is slightly acidic and reminiscent of lemon.

AMAZONAS
naturprodukte

APPLICATION AREAS

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



Cereals



Confectionery, chocolate



Sausages



Tablets, capsules



Bakery products



Drinks, as a smoothie additive



Cosmetics

THE WONDERFUL VERSATILITY OF NATURAL VITAMIN C

Product features (= benefits)

- Our acerola powder freeze-dried contains vitamin C, other vitamins, and a wide range of a large spectrum of secondary plant substances. These flavonoids are among the most important mediator substances, which ensure that vitamin C is optimally absorbed by the body to develop its antioxidant (cell-protecting) effect (cell-protecting) effect.
- Vitamin C has an immune-strengthening effect and a positive effect on the biological age, which is calculated according to the degree of arteriosclerosis, which describes the elasticity of the blood of the blood vessels.
- Antioxidant cell protection is one of the most important properties of natural Vitamin C; this makes acerola an anti-aging product.
- Unlike almost all animals, humans cannot produce vitamin C themselves, so they are dependent on a good and regular supply of natural vitamin C.

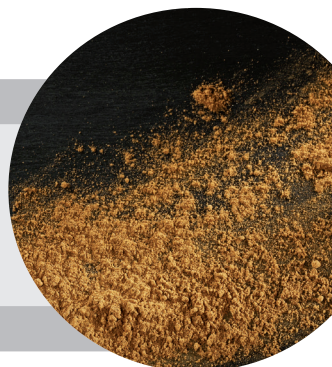
AMAZONAS ACEROLA PRODUCTS

- Organic Acerola powder, freeze-dried with about 17 % of vitamin C
- Organic Acerola powder, freeze-dried with 26 – 28 % of vitamin C
- Organic Acerola Lozenges



PACKAGING

- Bulk (loose goods)
- in 100 g cans
- labelled or unlabelled
- special packaging upon request



PRODUCTION STEPS



Harvest and production

The harvest of the acerola cherries takes place between October and April/May by hand.

After harvesting, the acerola fruits are immediately processed into puree, pasteurized and frozen at temperatures between -25 °C and -35 °C frozen.

At these low temperatures there is a rapid freezing of the puree freezes quickly, avoiding the formation of large ice crystals, is avoided.

The de-icing of the fruit takes place in special drying chambers, in which the water passes directly from the solid to the gaseous state under vacuum.

This freeze-drying process is called sublimation and takes place at low temperatures from -12 °C to at most -25 °C degrees until the humidity is <5%.



Since no carrier is used in the freeze-drying process is used, but only acerola cherries, from which water is extracted, it is referred to as acerola powder, instead of an extract.

On average, the ratio between acerola raw material and powder is 17: 1; i.e. from 17 kg of the raw material 1 kg of powder is produced.

Due to the lower water content than than fresh fruit, the concentration of all other of all other ingredients.

As a result, freeze-dried fruits contain fruits contain a large amount of antioxidants and provide the body with vitamins and minerals.

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 produced 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.