

bio *superfood*
guarana
 natural caffeine



AMAZONAS GUARANA IS UNIQUE

- Our supplier is a cooperative of small family farms in the North of Brazil, especially Pará and Amazonas, where wild Guarana bushes of high quality grow – mostly uncontrolled. To avoid clearings new Guarana bushes are planted in close communion with nature.
- To prevent our Guarana powder from getting mouldy we refrain from irradiating and prefer the soft and careful drying method instead.
- The unique effect of Guarana ist based on its content of natural caffeine, which is bound in plant fibres, tannins and dietary fibres contained in the seeds. That complex serves as sort of a natural caffeine storage, wich stimulates our body gently and slowly over many hours.
- The natural caffaine content of our original AMAZONAS Guarana from the Amazon region and Bahia is at circa 3%.
- Thanks to the approved gentle sundrying and professional manufacturing our Guarana does not contain any aflatoxins (mildew). The PAK4 value lies far below the limit for food supplements. (PAK can arise, for example, in case of smoke development after inappropriate use).



Brazil, the states Pará and Amazonas

THE CAFFEINE COMPARISON

	Duration of effect	Stimulation/effect
Coffee (1 cup)	1-3 hours	quick acting, short time effect,
Guarana (1 portion)	6-8 hours	long-time effect, continuously increasing

GENERAL PROPERTIES

Sales description	Guarana powder
Botanical name	Paullinia Cupana
Country of origin	Brazil, the states Pará and Amazonas
Cultivation	controlled organic cultivation
Ingredients	min. 3 % natural caffeine
Carriers	none
Additives	none
Taste	earthy, harsh
Solubility	in drinks (by mixer or egg-beater)
Free of	gluten free, GMO free
Consistency	fine powder
Suitable for	vegetarians, rawfooders, diabetics, coeliac disease
Assortment category	food supplement, organic product, sportsman food, wellness, superfood

WHAT IST GUARANA?



Guarana is a climbing plant of the sapinda-ceae family. With its red fruits and black seeds it is originated in the tropical rainforest and was well-known to the natives long before European settlers came to the Amazon region. They called it „warana“, wich later became „Guarana“. Until today the Indians press the guarana seeds into the form of a stick which they grind to powder using the rough tongue of the Pirarucu fish. Guarana powder is appreciated as food supply and tonic.



APPLICATION AREAS

For industrial use: Suitable for confectionery, chocolate, bars, drinks, tablets, food supplements and dietary products.



Cereals



Confectionery, chocolate



Drinks, as a smoothie additive



Tablets, capsules

GUARANA – THE GENTLE VITALIZER FROM THE RAINFOREST

Product features (benefits)

- Concentration and power for many hours
- Stimulant – without making nervous
- Healthy alternative for people who are sensitive to coffee
- Fitness for body and mind
- Soothes headache
- Natural appetizer
- Healthy „brain food“ for students – fitness for exams

AMAZONAS GUARANA PRODUCTS

- Organic Guarana powder
- Organic Guarana capsules
- Guarana chocolate bar „Indio Power“



PACKING VARIANTS

- Bulk (loose items)
- in labeled cans
- in unlabelled packaging upon request

DOCUMENTS

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



PRODUCTION STEPS



Harvest and fermentation

Guarana fruit are ripe for harvest as soon as the red shell pops open revealing the black seed. The harvest takes place during the Brazilian summer months, from November to March. The fruits are hand-picked and selected very carefully, then fermented in a hut for 4–6 days. During that process the shell is separated from the seed and the caffeine content rises to ca. 3%. Now the fermented seeds are spread on mats and threshed, afterwards the remaining shells are completely removed manually.



Cleaning and drying

Now the handpicked seeds are washed in a water tank, sundried on special wooden frames and after several hours or sometimes days spread for final drying in protecting huts. Finally, the seeds are blown through a custom made wind channel to remove remaining earth and dust particles.



Packaging and Shipment

A chemical analysis determines the final percentage of moisture and the micro-biologic facts. Packaged in jute sacks the Guarana seeds are shipped to the customers.

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

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.