## **ORGANIC ACAI-MAQUI BOWL**

# Amazonían ultra Blend

### PRODUCT SPECIFICATION

PRODUCT CODE: ORACMIXOXO2SUAMSG

Common Name: ACAI POWER SCOOP (ORGANIC FREEZE DRY ACAI + MAQUI MIX BOWL)

Origin: Amazonian Rainforest - Brazil , Chile, India, & Peru.

Product Code: ORACMIX0X02SUAMSG

NCM: 0811.90.00

**Description:** Product obtained from the edible part of the fruits, processed through Lyophilization

Into a final super nutritional mixed fruit powder formula.

**Packaging:** Available packaging are: Aluminum Foil Bags 1, 5 or 10 kgs Net weight – Carton Box.

**Storage:** Product should be stored in regular room temperature 68 to 72 F

**Shelf life and storage:** 12 months from production date.

Natural product, no coloring and no preservatives, GMO Free , Sugar Free.

**List of Ingredients:** 

Organic Certified Products: Acai Freeze Dry Powder, Maqui Freeze Dry Powder, Beet Root Powder, Banana Freeze Dry Powder, Apple Sweet Powder, Lucuma Powder, Chia Seeds, Camu-camu Freeze Dry Powder, Coconut Powder, Mesquita Powder Sunflower Lecithin, Organic Acacia Gum Powder.



Natural 100% Organic Freeze Dry Powder Formula , it is a convenient way of having the Natural Organic Acai + Maqui Bowl without a need to take space on a freezer or use any refrigeration, you just need to follow the package instruction to Re-hydrate the Formula by adding Ice to have the original Organic Acai-Maqui Bowl & Acai-Maqui Smoothie made with the same or better quality when using the fruits Frozen Pouches .

#### **ALLERGEN STATEMENT**

There is no historical date available of any case of Allergies with any of the Ingredients listed above.

### **Supplement Facts**

Serving Size 2 tbsp (2.0g) = Acai Bowl or 1 TBS for Acai Smoothie. **Servings Per Container Approx. 20 or 40 Amounts Per Serving % DV** Calories 92 **Total Fat 0g** (Saturated Fat) 0g (Trans Fat) 0g (Omega 3) 477mg† (Omega 6) 326mg† **Cholesterol 0mg** Sodium 0mg **Total Carbohydrate 7g 3%** (Dietary Fiber 4g 2% (Total Sugars 3g (Includes 0g Added Sugars) 3% **Protein 14g** Vitamin D 0mcg 0% Vitamin C 7.5mg 6% Iron 3.3 mg 2% Vitamin B3 .62mg 3% Magnesium 2831mg 6% Phosphorus 26mg 5 % Calcium 12mg Potassium 349mg 7%

#### **Directions:**

Blend 1-2 tbsp of the formula with a frozen banana or other fruit like Strawberries, blueberries 7 to 14 ice cubic (\*) to re-hydrated the Acai-Maqui Freeze Dry Powder Formula, a Splash of Almond Mild and top with your favorite add-ons like granola and fruit.

\*\*7 to 14 ice cubic (\* maximum 7 oz / 200 g of ice ) MAKE SURE YOU UNDESTAND EACH TABLE SPOON MUST GO WITH 100 g/3.5oz OF ICE – You may need to know how many Ice cubic rocks is equal to 100g to have the best result.

- BRAZILIAN-CHILLEN ACAI-MAQUI BOWL TRADITIONAL: Pour 01 to 02 servings (Table Spoon) of Acai-Maqui Power Mix Formula into a blender + 7 to 14 Cubic Ices (maximum 7 Oz) add Slices of fresh (better if made with Frozen Fruit slices banana or strawberry or blueberries if no flavor wanted, just add ice) + a Splash of Almond Milk or Soy and Blend for 30 seconds /make sure the Ice has blended into it, Serve with slices of Fruits on top, add Honey and/or Granola to create a delicious bowl!
- \*\*\*Memo: Extremely important to have a good blander to produce this formula with a smoothie result serving a creamy Acai-Maqui Bowl. \*\*\*

#### PHISICAL-CHEMICAL ANALYSIS

Assay	Limits/Specification	Test Method	Results
Appearance	Powder	Visual	Conform
Color*	Purple-Dark Brown	Visual	Conform
Odor	Characteristic	Ph Eur. 9th	Conform
Taste	<b>Characteristic Acai Bowl</b>	Organoléptic	Conform
Solubility	Soluble in water 90%	Ph Eur. 9th	Conform
Density	0.380-1.300	Ph Eur. 9th	1.215
Granulometry	NLT 80% passa 60 mesh	Ph Eur. 9th	72.11%
Loss on drying	NMT 5%	Ph Eur. 9th	3.03%
pH(25 <sub>0</sub> C):	3.5 _1.00	Ph Eur. 9th	4.2
Ash	NMT 2%	Ph Eur. 9th	0.33
Arsenic	Less than 2ppm	ICP-MS	Conform
Cadmium	Less than 1ppm	ICP-MS	Conform
Mercury	Less than 0,1ppm	ICP-MS	Conform
Lead	Less than 1ppm	ICP-MS	Conform
MICROBIOLOGICAL			
Total Plate Count	< 10000 cfu/g	AOAC	Conform
Yeast and Molds	< 1000 cfu/g	AOAC	Conform
Escherichia coli	Not detected in 10g	AOAC	Conform
Salmonella sp	Not detected in 10g	AOAC	Conform
Total Coliforms	Not detected in 10g	AOAC	Conform
Staphylococcus aureus	Negative	AOAC	Conform