

Organic Cupuacu Freeze Dry Powder

Theobroma Grandiflorum

PRODUCT SPECIFICATION

PRODUCT CODE: CU2000FZBRFRDY10

PRODUCT Literature



The cupuacu fruit is known for its creamy, exotic-tasting pulp, and has long been an important and nutritious primary food source for generations of the indigenous peoples of the region. The pulp is considered a culinary delicacy in South America and is used throughout Brazil to make fresh juice, ice cream, pudding, candy, jam and tarts. Historically, the seeds have been utilized by the indigenous people to soothe the stomach.

Cupuacu (*Theobroma Grandiflorum*), pronounced "cuu-pwah-suu", is a small to medium-sized tree that grows wild in the Amazon Rainforest and is naturally organic. Cupuacu belongs to the cocoa or chocolate family, as cacao and cupuacu share the same genus. The cupuacu tree can reach up to 20 meters in height, and bears oval fruits that are roughly the size of a melon. The fruit ripens in the rainy months from January to April.

Cupuacu Main Attributes.

Cupuacu is rich in essential fatty acids and loaded with many different polyphenols, including potent polyphenols called theograndins. The fruit also contains amino acids, vitamin C, B1, B2, B3, provitamin A, calcium and selenium.

PRODUCT INFORMATION.

Common Name: Cupuaçu

Botanical Name: *Theobroma grandiflorum*

Family: Sterculiaceae

Origin: Amazonian Rainforest – Brazil

Product code: CU200FZBRFRDY10

NCM: 2010.14.80.04

Description: Product obtained from the edible part of the fruit, it is wild harvested .

Packaging: Available packaging are: Aluminum Foil Bags 5 or 10 kgs Net weight – Carton Box -Pallet: 440 kgs net weight – FCL 20’’: 4400 KGS

Storage: The product is stocked in regular room temperature 68 to 72 F

Shelf life and storage : 18 months

Ingredients: Cupuaçu Pulp.

Availability: All year around.

Natural product, no added sugar, no coloring and no preservatives, GMO Free.

PHYSICAL AND CHEMICAL CHARACTERISTICS

Acidity %	1,5 - 3,5 (range)
Total solids %	10,0 - 16,5 (range)
° Brix	10,0 - 12,0 (range)
Ratio	4,0 – 8,0 (range)
pH	2,9 – 3,9 (range)
Proteins	0,53 - 1, 92 % (range)
Color Ranging	from light yellow to white
Odor & Flavor	Typical of cupuaçu
Texture	Doughy

MICROBIOLOGICAL CHARACTERISTICS

Total count	Max. 1,0 x 10 ³ CFU/g
Yeast and Mould	< 100CFU/g
Total coliforms	Negative
Fecal coliforms	Negative
Salmonella	sp Negative in 25g
Certification:	Kosher,Organic,Halal, GMP, HACCP

ALLERGEN STATEMENT

There is no historical date available of any case of Allergies with Cupuacu barriers frozen puree or Freeze Dry powder. Our product are 100% Natural with no carriers, confirmed to be Allergen Free.

CUPUACU POWDER IS PRODUCED/PROCESSED FROM RAW MATERIALS THAT ARE:

Not genetically modified.

No enzymes, preservatives or additives are used during the production.

No Irradiation is used in or during the process.

No ETO used

BSE FREE.

No Gluten.

They are Vegetarian and Vegan

Nutrition Information:

Nutricional Information, 3 g of Cupuaçu		
Item	Amount	%RDV
Calories	70 kcal	N/A
Protein	2 g	4%
Carbohydrates	15 g	5%
Total Fat	2 g	3%
Saturated Fat	0 g	0%
Cholesterol	0 mg	0%
Fiber	1 g	4%
Iron	2 mg	11%

Comparison:

Cupuaçu

Scientific classification

Kingdom: Plantae
Division: Magnoliophyta
Class: Magnoliopsida
Order: Malvales
Family: Sterculiaceae
Genus: Theobroma
Species: T. grandiflorum

Binomial name

**Theobroma
grandiflorum**



Cupuaçu tree

Cacao

Scientific classification

Kingdom: Plantae
Division: Magnoliophyta
Class: Magnoliopsida
Order: Malvales
Family: Sterculiaceae
Genus: Theobroma
Species: T. cacao

Binomial name

Theobroma cacao



Cacao tree