

# ORGANIC ACAI-PITAYA BOWL

*Amazonian Mega Blend*

## PRODUCT SPECIFICATION

**PRODUCT CODE: ORACPTMIXOXO1SUAPSG**

**ORGANIC ACAI-PITAYA MIX BOWL PLUS**

**Common Name:** ACAI POWER SCOOP PLUS ( ORGANIC FREEZE DRY ACAI+PITAYA MIX BOWL )

**Origin:** Amazonian Rainforest – Brazil , India, & Peru.

**Product Code:** ORACPTMIXOXO1SUAPSG

**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, Pitaya Freeze Dry Powder, Beet Root Powder, Banana Freeze Dry Powder, Apple Sweet Powder, Lucuma Powder, Chia Seeds, Camu-camu Freeze Dry Powder, Coconut Powder, Mesquite Powder, Sunflower Lecithin, Acacia Gum.

**ORGANIC** FREEZE-DRIED  
**ACAÍ PITAYA BOWL TO GO!**

100% ORGANIC

**SUPER ANTIOXIDANTS** ✓ YES!  
**OMEGA 3 AND 6** ✓ YES!  
**CALCIUM** ✓ YES!  
**KOSHER** ✓ YES!  
**NON-GMO** ✓ YES!  
**GLUTEN-FREE** ✓ YES!

*Can you feel it?*

**ACAÍ + PITAYA**  
Natural 100% Organic

NON GMO Project VERIFIED  
K  
USDA ORGANIC  
JPS

## LITERATURE

**Natural 100% Organic Formula Freeze Dry Powder** , it is a convenient way of having the **Natural Organic Acai-Pitaya 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 Powder Formula** to have the original **Organic Acai-Pitaya Bowl & Acai-Pitaya Smoothie** made with the same or better quality when using the **Fruit 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-Pitaya Bowl or 1 TBS for Acai-Pitaya Smoothie.**

**Servings Per Container Approx. 20 or 40**

**Amounts Per Serving % DV**

**Calories 90**

**Total Fat 0g**

**(Saturated Fat) 0g**

**(Trans Fat) 0g**

**(Omega 3) 486mg†**

**(Omega 6) 321mg†**

**Cholesterol 0mg**

**Sodium 0mg**

**Total Carbohydrate 8g 4%**

**(Dietary Fiber 7g 3%**

**(Total Sugars 3g (Includes 0g Added Sugars) 2%**

**Protein 11g**

**Vitamin D 0mcg 0%**

**Vitamin C 4.8mg 5%**

**Iron 3.1 mg 2%**

**Vitamin B3 .60mg 2%**

**Magnesium 2831mg 6%**

**Phosphorus 24mg 4 %**

**Calcium 16mg**

**Potassium 344mg 7%**

## Directions:

**Blend 1-2 tbsp Powder formula with a frozen banana or other fruit like Strawberries , blueberries 7 to 14 ice cubic (\*) to re-hydrated the Acai-Pitaya 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.**

**- Recipes :**

**- BRAZILIAN ACAI-PITAYA BOWL TRADITIONAL : Pour 01 to 02 servings ( Table Spoon ) of Acai-Pitaya 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-Pitaya Bowl. \*\*\*****

**PHISICAL-CHEMICAL ANALYSIS**

<b>Assay</b>	<b>Limits/Specification</b>	<b>Test Method</b>	<b>Results</b>
<b>Appearance</b>	<b>Powder</b>	<b>Visual</b>	<b>Conform</b>
<b>Color*</b>	<b>Purple-Light Red</b>	<b>Visual</b>	<b>Conform</b>
<b>Odor</b>	<b>Characteristic</b>	<b>Ph Eur. 9th</b>	<b>Conform</b>
<b>Taste</b>	<b>Characteristic Acai Bowl</b>	<b>Organoléptic</b>	<b>Conform</b>
<b>Solubility</b>	<b>Soluble in water 90%</b>	<b>Ph Eur. 9th</b>	<b>Conform</b>
<b>Density</b>	<b>0.380-1.300</b>	<b>Ph Eur. 9th</b>	<b>1.215</b>
<b>Granulometry</b>	<b>NLT 80% passa 60 mesh</b>	<b>Ph Eur. 9th</b>	<b>72.11%</b>
<b>Loss on drying</b>	<b>NMT 5%</b>	<b>Ph Eur. 9th</b>	<b>3.03%</b>
<b>pH(25°C):</b>	<b>3.5 □ _ 1.00</b>	<b>Ph Eur. 9th</b>	<b>4.2</b>
<b>Ash</b>	<b>NMT 2%</b>	<b>Ph Eur. 9th</b>	<b>0.33</b>
<b>Arsenic</b>	<b>Less than 2ppm</b>	<b>ICP-MS</b>	<b>Conform</b>
<b>Cadmium</b>	<b>Less than 1ppm</b>	<b>ICP-MS</b>	<b>Conform</b>
<b>Mercury</b>	<b>Less than 0,1ppm</b>	<b>ICP-MS</b>	<b>Conform</b>
<b>Lead</b>	<b>Less than 1ppm</b>	<b>ICP-MS</b>	<b>Conform</b>
<b>MICROBIOLOGICAL</b>			
<b>Total Plate Count</b>	<b>&lt; 10000 cfu/g</b>	<b>AOAC</b>	<b>Conform</b>
<b>Yeast and Molds</b>	<b>&lt; 1000 cfu/g</b>	<b>AOAC</b>	<b>Conform</b>
<b>Escherichia coli</b>	<b>Not detected in 10g</b>	<b>AOAC</b>	<b>Conform</b>
<b>Salmonella sp</b>	<b>Not detected in 10g</b>	<b>AOAC</b>	<b>Conform</b>
<b>Total Coliforms</b>	<b>Not detected in 10g</b>	<b>AOAC</b>	<b>Conform</b>
<b>Staphylococcus aureus</b>	<b>Negative</b>	<b>AOAC</b>	<b>Conform</b>