



DEMFRE
INTERNATIONAL

ACAI BERRY

As the most famous super fruit in the world, acai berry is originally sourced from the Amazonia region and it's a natural food rich in proteins, fibers, vitamins and has high energy value. Beyond these qualities mentioned above, the product act directly to eliminate free radicals and it's main antioxidant is anthocyanin, responsible for the purple color of the acai.

The acai we work with is harvested from várzea areas (wetlands) by small farmers and processed by local industries nearby to the extraction points, so a higher quality acai purée is produced preserving the fruit's authentic flavor.

Although the acai berry is available through the whole year, the main harvest season starts on September and ends on December.

We work with a series of specifications for the frozen acai purée, which supports the variety of expectations and necessities of each client, given that every formulation suits a specific target consumer and influence directly on price.



SPECIFICATIONS

Acai Purée



Considering the specifications we have the following characteristics:

- Acidity*: Lemon Juice and Citric Acid

*Acidification helps preserve the organoleptic characteristics of the product while offers great protection against bacterial proliferation.

- Conventional or Organic;
- Pasteurized or Raw;
- Sweetened or Unsweetened;
- Pure or Guarana added*

*Conventional sugar cane is added to this formulation.

- Percentage of solids: 12% (type B), 14% (Type A) or higher



PACKAGING

100g sachet (master box with 64 units – 6,4kg);
400g pouch, with 4x100g sachet (master box with 16 pouches – 6,4kg)
1kg bag (master box with 20 units – 20kg)

3,6kg polypropylene pail;
22kg polypropylene pail;
200kg metal drum.

It's important to mention the packages are all blank (no brands), including the master boxes.



SHIPMENTS

- Our products have Technical Data Sheet and certificate of analysis, which includes organoleptic, chemical and physical and microbiological characteristics, and it's issued before right after production in order to testify the safety of product before shipment.
- Minimum Order Quantity (MOQ) is 1 ton.
- We work with air shipments for small volumes.
- Our product has a validity of 18 months.

We sell for the following segments:

- **RETAIL**
- **WHOLESALE**
- **FOOD SERVICE**



SPECIFICATIONS

Acai Powder

Our products are submitted to Freeze Dried (FD) or Spray Dried (SD) process and are available on conventional and organic version. The Freeze dried process guarantees a better yield (100% acai/kg) of the product and higher nutritional value with less ingredients added to the formula, on the other hand the Spray Dried one, has lower concentration of acai per kg (usually 40 -60%) and the formula is composed by maltodextrin and neutral stabilizers.

We also work with version ready to be used in soft ice cream machines, continuous and discontinuous machines to prepare acai cream (sorbet), in addition to preparation of juices and acai in the bowl.

- **Acai Powder FD - 7:1 ratio (7L of acai purée special is equivalent to 1kg of powder)**
- **Acai Powder SD - 4:1 ratio (4L of acai purée special is equivalent to 1kg of powder)**



SHIPMENTS

Our products have Technical Data Sheet and certificate of analysis, which includes organoleptic, chemical and physical and microbiological characteristics, and it's issued right after production in order to testify the safety of product before shipment.

- Minimum Order Quantity (MOQ) is 20kg.
- We work with air shipments for small volumes!
- Our product has a validity of 12 months.
- Stand-up pouch of 1.01 kg;
- External dimensions of the box (cm): 31 x 30 x 19;
- Net weight: 12.120 kg;
- Gross weight: 12.570 kg.



SPECIFICATIONS

Acai Clarified Juice

The Acai Clarified Juice, or Acai Clear Juice, is a product obtained from selected wild harvested fruit that is submitted to clarification process through a proprietary patent filtering process. Differently from acai purée, the clarified juice is the liquid extract which has a higher concentration of Anthocyanin.

The product is available on organic and conventional versions and has three different levels of concentration (Single Strength, Double Strength and Concentrated). It is indicated for functional foods and beverages, energy drinks, sport drinks, natural juices, yogurts, desserts, jelly, gel in suspension and others.



SHIPMENTS

- Packing:
 - Plastic Pail 18 kg;
 - Metal Drum 200 kg;
 - Aseptic bags with spouts or polyethylene double liners
 - Shelf life of 24 months from production date, if maintained in the original closed package at cold temperature of -18°C.
- Logistics:
 - Packing (non-palletized) 20' reefer ctr: drums max 64;
 - Packing (non-palletized) 40'reefer ctr: drums max 134.
 - Minimum Order Quantity (MOQ) is 1 ton
 - We do air shipments for small volumes!



SPECIFICATIONS

Acai Sorbet

Sorbets are products manufactured primarily with pulps and sugars, with addition of other food ingredients. The product is pasteurized in order to guarantee the destruction of possible pathogenic microorganisms while maintaining their sensorial characteristics. This product is **gluten free, soy free and lactose free**, rich in fiber, antioxidants, vitamins and omega 6 and 9. This product is different from the purée, presenting a texture similar to ice cream.

- Creamy acai sorbet is available in two flavors:
 - Acai + guarana;
 - Acai + guarana and banana.



SHIPMENTS

Our products have Technical Data Sheet and certificate of analysis, which includes organoleptic, chemical and physical and microbiological characteristics, and it's issued right after production in order to testify the safety of product before shipment.

Packing:

- Plastic container (PP) with 85g, 170g, 425g. Containers are sealed by PP cap at the upper.
- Plastic Pails with 3.1kg and 18kg.
- Kraft boxes with:
 - 24 units x 85g – 2.04kg;
 - 12 units x 170g – 2.04kg;
 - 6 units x 425g – 2.55kg.
- Minimum Order Quantity (MOQ) is 1 ton.
- We work with air shipments for small volumes.
- Our product has a validity of 24 months.



CERTIFICATIONS

We work with certified suppliers looking to better support our client needs!





DEMFRE INTERNATIONAL

**Av. Senador Lemos, 791.
Ed. Síntese Plaza, sala 2102.
CEP: 66050-000**

Telefone: (+55 91) 99390-0666

**malexandrec@demfre.com
tmendesd@demfre.com
info@demfre.com**

www.demfre.com