



Freeze Dried Açai



Key Features

- ☼ Rich in antioxidants for strong hair, skin & nails
- ☼ Natural energy boost
- ☼ Vitamin A & C for immunity
- ☼ Freeze dried for high nutrient retention
- ☼ Certified organic
- ☼ Non-synthetic, vegan, alkaline

Amazonia Freeze Dried Açai Powder

50g
145g
280g
700g

Everyday Wellbeing & Vitality

100% pure freeze dried açai
42x antioxidants of blueberries
Sustainably grown; hand harvested

Why Amazonia Freeze Dried Açai?

Amazonia Freeze Dried Açai Powder is certified organic, made from açai berries that are sustainably wild grown and hand harvested in the Amazon rainforest. Our premium grade açai pulp is freeze dried into a beautiful dark purple powder that is rich in flavour and nutrients such as anthocyanins (antioxidants), Vitamin A, Vitamin C and dietary fibre.

Free From

No gluten, dairy, soy, additives, preservatives & GMOs

Directions

Blend 1 heaped teaspoon (3g), or higher dose as required, into 200ml water, coconut water or non-dairy milk. Also delicious blended into you favourite breakfast bowls and smoothies. Take up 5 serves daily. Refrigerate after opening.

NUTRITIONAL INFORMATION

Servings per pack: 3 Serving size 100g

| Typical Composition | Avg. qty. per 3g | Avg. qty. per 100g |
|-----------------------|------------------|--------------------|
| Energy (kJ) | 68.7kJ | 2290kJ |
| (kcal) | 16.4kcal | 547kcal |
| Fat - Total | 1.4g | 46.7g |
| Saturated Fat | 0.34g | 11.4g |
| Monounsaturated Fat | 0.9mg | 30g |
| Polyunsaturated Fat | 0.14mg | 4.8g |
| Omega 3 | 9mg | 0.3g |
| Omega 6 | 138mg | 4.6g |
| Omega 9 | 776.5mg | 25.9g |
| Sodium | 1.56mg | 52mg |
| Carbohydrates - Total | 0.27g | 9g |
| Dietary Fibre | 0.87g | 29g |
| Sugars | 0.0g | <1g |
| Protein | 0.26g | 8.7g |
| Calcium | 6.3mg | 210mg |
| Iron | 0.10mg | 3.6mg |
| Vitamin A | 96.93IU | 3231IU |
| Vitamin C | 8.85mg | 295mg |
| Phenolics | 135mg | 4.5g |
| Anthocyanins | 14.7mg | 450mg |

Ingredients

Organic Freeze Dried Açai

Companion Products

For an additional antioxidant boost we recommend our **Raw Açai Skin Active**.



FAQ's

What is freeze drying?

Freeze drying is a unique drying method that is viewed as the 'gold standard' for preserving fruits, so they remain as close to their natural composition as possible. Amazonia Açai is freeze dried at temperatures of -40 which results in maximum nutrient retention, authentic taste and rich purple colour.

What are Anthocyanins?

Anthocyanins are a class of antioxidants that are responsible for the bright purple colour of fruits and vegetables such as açai, blueberries and purple sweet potato. Anthocyanins fight free radicals and may support collagen production for strong hair, skin and nails.

How do I use Açai Powder?

Açai powder is extremely versatile and can be added to juices and smoothies, sprinkled on top of yoghurt or porridge or added to bliss balls, energy bars etc. For recipes check out our website at www.amazonia.com.

