



# Acai Berry

Origin Brazil (Amazon Rainforest)

BRIX | 4  
(\* / -2)

ACIDITY	<div style="width: 10%;"></div>
BITTERNESS	<div style="width: 15%;"></div>
SUGAR	<div style="width: 15%;"></div>
LENGTH OF FLAVOUR	<div style="width: 40%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between; width: 100%;"> <div style="display: flex; justify-content: space-between; width: 100%;"> <span>JAN</span><span>FEB</span><span>MAR</span><span>APR</span><span>MAY</span><span>JUN</span> </div> <div style="display: flex; justify-content: space-between; width: 100%;"> <span>JUL</span><span>AUG</span><span>SEP</span><span>OCT</span><span>NOV</span><span>DEC</span> </div> </div>
COLOUR	Dark rich purple
FLAVOUR COMBINATIONS	Pomegranate, lychee, banana

This tiny purple, almost black, berry grows primarily on marshlands and comes from an elegant and exclusively South American palm tree. Its preferred region is still the Amazon Basin, the most biodiverse forest in the world. Maison Ponthier turned to this unique and singular ecosystem to select the highest-quality acai berries.



❄️ FROZEN

Purée 1kg

Store at -18°C (0°F). 30 months shelf life from production date. After defrosting, store at +2°C/+4°C and **use within 15 days**. For optimal quality, defrost in the refrigerator for 24 to 48 hours. Do not refreeze once defrosted.



💧 CHILLED

Purée 1kg

Storage at +2°C/+6°C. **9 months** shelf life from production date. After opening, must be kept in refrigerator and **used within 12 days**.