



E&M Trading and Logistics LLC

EXPORT CATALOGUE 2026

From the riverbank to the world

From source to market, every grain of açaí begins its journey in its natural growing environment.

Harvested by experienced local farming communities who have worked with this fruit for generations, the berries are collected at peak freshness, when their quality window is extremely short and timing is critical.

The highest quality açaí comes from those who understand the fruit best. Each batch reflects traditional harvesting knowledge, natural growing conditions, and a flavor profile that is distinctive to its origin—shaped by nature and care, and impossible to fully replicate.

Açaí Sorbet

Ready to eat. Ready to scale.

Four flavors. Premium açaí base. For retail, food service, and hospitality.



Premium Açaí

The original.
Nothing added, nothing removed.



Açaí + Guaraná

Classic fruit combination.
Rich base with the natural energy of guaraná.



Açaí + Strawberry

Balanced sweetness.
Accessible positioning for broader retail.



Açaí + Banana

Smooth and versatile.
The most food service-friendly flavor of the range.

Pot

220g / 420g / 7kg

Bucket

3.2kg / 10.2kg / 12kg

Box

5kg / 10kg

Superfruit Collection

Açaí Pulps

Grades: 8%, 12%, 14%.

Primary: 100g, 1.002kg, 5kg, 18kg or 180kg.

Secondary: 500g (5×100g).

Raffia Bag: 20.04kg (20×1.002kg), 30kg (300×100g), 40.8kg (40×1.002kg).

Bucket: 18kg.

Drum: 170kg or 180kg.

I.Q.F. / Pellets

Each unit individually frozen preserving texture, flavor, and nutrients without clumping.

Available in pure açaí base or in seven other tropical fruit varieties.

Engineered for consistent portioning and reliable supply.

Base: Açaí 12%, 14%, Açaí with Guaraná. Primary: Bag 1kg, 3kg. Secondary: Kraft Box 3kg (3×1kg), 9kg (3×3kg).



Pineapple



Cupuaçu



Passion Fruit



Guava



Dragon Fruit



Mango



Coconut

Fruit Pulps

Flavors: Mango, Acerola, Dragon Fruit, Cupuaçu, Guava, Passion Fruit, Soursop.

Primary: 100g or 1.02kg.

Secondary: Kraft Box 6kg (15×400g), 20kg (20×1kg).



Freeze-dried açai

The purest form. 10kg exclusive format.

Freeze-drying is the only process that removes moisture without heat preserving up to 97% of the original açai nutrients, including anthocyanins, Omega 6 and 9, and natural antioxidants. No additives. No preservatives. Just the fruit.

The result ships at ambient temperature, requires no cold chain, and arrives ready to formulate into supplements, beverages, functional foods, or premium açai bowls. Exclusive 10kg format, engineered for industrial-scale buyers.

Format	Freeze-Dried Powder
Packaging	10kg exclusive bag
Shelf Life	24 months at ambient temperature
Applications	Supplements Beverages Food manufacturing Bowls
MOQ	To be confirmed with export team



The technology

Freeze-drying: the only process that stops time.



Harvest

Hand-picked at peak ripeness by experienced local farming communities in the region where the fruit is naturally grown.



Freezing

Fruit is flash-frozen within hours of harvest to lock in full nutritional integrity.



Vacuum Sublimation

Ice is removed under vacuum pressure no heat, no chemicals, no compromise.



Final Product

Up to 97% of original nutrients preserved. Ambient temperature. 24-month shelf life.



Nutrition

Up to 97% of original nutrients preserved.



Logistics

No cold chain required



Shelf life

24 months at ambient temperature



The People Behind the Gold

Every supplier and partner in the network shares a single non-negotiable commitment: responsible sourcing comes first. Our sourcing practices are built on ESG principles, focusing on environmental stewardship, support for local farming communities, and ensuring that quality is never separated from responsibility. From harvest to export, every step is traceable, ethical, and held to high international standards.

Quality is not a certificate. It is a process.

Every batch is tested for microbiological safety, heavy metals, pesticide residues, nutritional composition, and full traceability before export.



TECHNICAL PRODUCT SPECIFICATION (TPS)

ISSUE DATE
02/11/2026

CODE (SKU)

AÇAÍ SORBET – 2.64 GALLONS (10 L)
FOODSERVICE BULK PACKAGE

REVIEW DATE
02/11/2026

REVIEW
00

PRODUCT IDENTIFICATION

Product Name: Açai Sorbet

Product Category: Frozen Dessert – Sorbet

Product Description: Frozen, sweetened dessert made from açai pulp and other ingredients.

Intended Use: Direct consumption as a frozen dessert.

Country of Origin: Brazil

PRODUCT COMPOSITION

Ingredients: Açai pulp, water, sugar, invert sugar, maltodextrin, guarana extract, dietary fiber, corn starch, carboxymethylcellulose, guar gum, xanthan gum, citric acid, artificial flavor.

ALLERGEN INFORMATION (US – FALCPA)

Contains: Wheat

Allergen Advisory Statement: Manufactured in a facility that also processes peanuts, tree nuts (almond, hazelnut, cashew, Brazil nut, macadamia, walnut, pistachio), milk, egg and soy.

Gluten Status: Contains gluten (derived from wheat).

No gluten-free claim is made for this product.

NET QUANTITY OF CONTENTS

SKU Description: Foodservice Bulk Package

Net Contents (US Customary Units): 2.64 Gallons

Net Contents (Metric): 10 Liters

Net Weight (Approximate): 9.5 kg

Product Dimensions: 15.75"L x 11.81"W x 7.87"H

Units per Pallet: 100

PACKAGING SPECIFICATIONS

Primary Packaging: Corrugated carton with integrated food-grade internal coating suitable for direct food contact

Closure System: Carton sealed with adhesive tape

Tamper Evidence: External carton seal

Intended Channel: Foodservice / Bulk



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SERVING SIZE INFORMATION

Serving Size: 1scoop(60 g)

Servings per Container: 158

NUTRITIONAL INFORMATION

Nutrition Facts	
158 servings per container	
Serving size	1 Scoop (60g)
Amount Per Serving	
Calories	60
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 13g	5%
Dietary Fiber 1g	4%
Total Sugars 10g	
Includes 10g Added Sugars	20%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

STORAGE AND SHELF LIFE

Storage Conditions: Store frozen at or below 0 °F (−18 °C)

Shelf Life: 12 months from production date when stored under recommended conditions

Handling Instructions: Do not refreeze after thawing



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FOODSERVICE BULK PACKAGE

TRANSPORTATION AND DISTRIBUTION

Transportation Conditions: Frozen transportation ($\leq -18^{\circ}\text{C}$)
Distribution Channel: Foodservice / Institutional
Temperature Control: Continuous frozen cold chain required

PHYSICAL AND SENSORY CHARACTERISTICS

Color: Dark purple. The color of açai may naturally vary due to intrinsic characteristics of the raw material, including wild origin, soil diversity, and seasonal conditions during growth and maturation.
Texture: Smooth and homogeneous
Flavor: Characteristic açai flavor; Sweet and not sour
Odor: Characteristic; free from off-odors.

PHYSICOCHEMICAL CHARACTERISTICS

pH: 3.30 – 3.70
Total Solids: 24.0 – 27.5 %
°Brix: 20 – 25
Total Acidity: 0.30 – 0.55 g/100 g

MICROBIOLOGICAL SPECIFICATIONS

Salmonella: Absent in 25 g
Listeria monocytogenes: Absent in 25 g
Total Aerobic Plate Count: $\leq 10,000$ CFU/g
Yeasts and Molds: $\leq 1,000$ CFU/g

REGULATORY COMPLIANCE

- FDA Food Labeling Regulations (21 CFR 101)
- Nutrition Facts Label requirements (current FDA format)
- Serving size based on FDA RACC for frozen desserts
- Nutritional values calculated using USDA FoodData Central