



Acerola

A Wonderful Superfruit

- Natural source of vitamin C
- Nutritional applications
- Food protection



Organic



nexira 
Innovation Inspired by Nature



Acerola (*Malpighia glabra* L.) is traditionally used in Brazil to support energy and vitality. Particularly rich in vitamin C, there is 40 to 100 times more vitamin C in a glass of acerola juice than in a glass of orange juice. This ingredient is a **natural superfood**.

SUSTAINABLE SOURCING

Long-term supply chain partnership in Brazil.



GENTLE PROCESS

Water extraction and spray-drying to preserve the high Vitamin C content.



ALL-NATURAL PRODUCT

GMO free, Organic grade & Kosher certified.



Suitable for vegetarian & vegan.

A LARGE ARRAY OF BENEFITS

Thanks to its high content in vitamin C, acerola has many benefits:



Supports energy & vitality



Helps the immune system for body protection



Involved in biosynthesis of collagen. Protects cells from oxidative damage



Considered as a superfruit



Preserve Bakery, Meat & Fruit preparations

Did you know?

Green acerola berries (unripe fruits) are higher in vitamin C than red acerola

A GROWING RANGE OF ACEROLA

Our acerola extracts are in fine powder, beige to yellow in color and soluble at least at 80%.

	Native Vit. C	Process	Fruit content
Acerola*	17 %	+ SD	> 40 %
Acerola	36 %	+ SD	> 75 %

* acacia gum carrier

: Organic : Water extraction SD : Spray drying

OTHER STANDARDIZED EXTRACTS ARE AVAILABLE

[ASK SAMPLES](#)



Acacia gum, the ultimate protective carrier

Encapsulation by spray drying is certainly the best value technique for protecting sensitive components from degradation.

Nexira offers complete range of all-natural acacia gum with exceptional film-forming and emulsifying properties that ensures superior protection over time.

A WONDERFUL SUPERFRUIT FOR MANY APPLICATIONS

Vitamin C for Nutritional Enrichment

Vitamin C for Technological Properties*



Superfood

Powders



Beverages

Juices



Snacks

Bars



Cereals



Confectionery

Gummies



Food/Dietary Supplements

Energy/vitality, immunity, nutricosmetic



Bakery

Soft bread, brioche, industrial pastries...

- Enhances dough's resistance
- Improves crumb's structure
- Reduces kneading time
- Improves elasticity & strength
- Extends shelf-life



Meat

Steak, sausage, salami, chorizo, delicatessen

- Prevents from oxidation
- Improves color stability in raw and cured meat



Fruit preparations

Puree, snack, multifruit juices

- Delays fruit browning
- Extends shelf-life

*Any voluntary business to consumer information in relation to the presence or absence of certain food additives or food ingredients must comply in particular with Article 7 of Regulation (EU) No 1169/2011. Outside EU, we recommend that the compliance be checked according to local regulation. Great caution should be exercised in such communication to avoid that consumers are misled. To avoid misleading the consumer, it is recommended not to use negative claims such as « without [technological function] ».

This communication is not intended to the final consumer. It provides scientific information for professionals only. Communications to the final consumer have to be checked according to local regulations in force, since the conditions of use are beyond our control. This statement has not been evaluated by the FDA. This product is not intended to diagnose, treat, cure, or prevent any disease. Nexira headquarters (France): info@nexira.com