The açaí fruit (*Euterpe oleracea* Mart.) is being related to positive health effects due to its high anti-oxidant capacity, nutritive value and phenolic content. Although it is known that processing can alter the composition of bioactive compounds in some foods, the consumer expects a similar quality on the processed products. The objective of this study was to evaluate the functional and physicochemical quality of commercial frozen açaí pulp and compared to the literature and legal standards, respectively. A total of 27 samples were purchased in local markets and analysis of vitamin C, total phenolic content, antioxidant activity by the ABTS method, pH, acidity and dry weight were performed. The results for “medium” açaí pulp showed antioxidant activity ranged from 8.9 to 29.2 (mM Trolox/g of pulp), total phenolic content from 91.7 to 287.0 mg of galic acid/100g, and 87.9 to 113.5 mg ascorbic acid/100g. Although these results show a large variation in the concentration of functional components, all the samples, when compared with the literature, may still have high levels and can be source of functional components. About the physicochemical analysis, 41% of the samples did not meet the minimum content of total solids, indicating the use of large amount of water in process, and 1% of the samples had acid above limit. In conclusion, the commercial frozen açaí pulp shows the desired amount of functional components and some brands need to reduce the water content in formulation, to maintain the expected functionality and consumer confidence in these products.