ORGANIC APPLE PUREE DATA SHEET



PRODUCT SUMMARY:

- 1. Processed from fresh well ripened apples
- **2.** 100% natural and contains no artificial ingredients or fillers
- **3.** The fruit is washed, selected, crushed, sieved and thermally processed to ensure its quality. AMA Time complies with strict hygiene, GMP and HACCP principles to ensure food safety.

Brix (ISO 2173)	Min: 12, Max: 16	
Appearance	Smooth puree free from foreign matters	
pH (ISO 1842:1991)	Min: 3.2, Max: 4.1	
Acidity (AOAC 942.15)	Min: 0.2, Max: 0.6	
Consistency (Bostwick)	Min: 2, Max: 8	

and processed apples.

Characteristic flavor of properly ripened

ANALYTICAL & SENSORY:

MICROBIOLOGICAL:

Parameter	Specification	Reference Method
Aerobic Plate Count	< 10 (CFU/g)	BAM online, january 2001, chapter 3, Aerobic Plate Count. 3M Petrifilm Aerobic Count Plates Guide
Yeast and mold	< 10 (CFU/g)	BAM online, April 2001, chapter 18, Yeasts, Molds and Mycotoxins. 3M Petrifilm Yeast and Mold Count Plates
Lactic bacteria	< 10 (CFU/g)	3M Petrifilm Lactic Bacteria Interpretation Guide

Flavor/Taste

ALLERGEN, GMO AND OTHERS STATUS:

Allergen	Product is free from allergen compounds - See Allergen Declaration Ref. CODEX STAN 1-1985 (Rev. 1-1991) and Directive 2000/13/EC	
GMO	Product is free from genetically modified organism Ref. Regulation 1829/2003/EC and 1830/2003/EC	
lonization	Product is free from ionized ingredients Ref. Directive 1999/2/EC and 1999/3/EC	
вра	Primary packaging is free from BPA (Bisfenol-A) Ref. FDA regulation 21 CFR and Regulation 1895/2005/EC	
Organic	Product is organic certified for Chile, Europe, USA/Canada, Brazil, Japan, South Korea and China. Certification body: Ecocert	

PACKAGING & STORING:

- **1.** Steel open head drums with aseptic bag inside a 40 microns poly bag, 220 kg fill
- ${f 2.}$ Bag in box (tote) with aseptic bag inside a 40 microns poly bag, ${f 1000}$ L fill
- **3.** 18 months shelf life from date of manufacture, in unopened containers
- **4.** The product should be stored in a clean, cool and dry place at room temperature.
- **5.** Once the drum/tote is opened, the product must be stored under refrigeration and used within 24 hours.
- **6.** 4 drums per pallets and we recommend to avoid stacking over 3 pallets high.
- **7.** 1 tote per pallet and we recommend to avoid stacking over 2 pallets high.

EACH TOTE/DRUM IS LABELED WITH:

- 1. Product name
- 2. Lot number
- 3. Product ID
- 4. Production date
- 5. Best before date